



1/6

(7)

~~Stomach~~ weak Stomach. S. M. Oliver

Bark in powder one oz, valerian root bruised
 $\frac{1}{2}$ a oz. Spring water one pint, Brandy $\frac{1}{4}$ of
a pint, let them stand to infuse 2 or 3
days shaking the bottle, strain it off, and
take a wine glass at 11 o'clock & 4. —

Stomach Pills. T. M. Oliver

Columba Carbonate of Soda and Rhubarb each
one scruple mixed with Syrup of ginger and
made into 15 pills, one or two a dose, take twice a
day or mix with bread & add powdered ginger.

For a cough. W. A. Graham

boil 2 oz Rue in a pint of vinegar ten
minutes, strain it. add to it $\frac{1}{4}$ lb of soft
candy, boil twenty minutes, a tea spoon
full to be taken night and morning,
occasionally in the day, ^{when} the cough is
troublesome

For an acid Stomach I B

Take 5 or 6 grains of Salt of Wormwood
mix it with a little water and a teaspoonful
of Brandy. — another, take 15 grains
or a small teaspoonful of carbonated
Soda, mix as above. —

J. Branson prescribed for J. Brady for a
bowel complaint. three grains calomel
1 grain opium

For a Cough Dr. Sothergill
 $\frac{1}{4}$ lb. Rigs split and toasted, cut them
into small pieces, and cover them with
2 oz of powdered sugar Candy. Add as much
them as will make the whole into a
syrup. — may add the juice of a
boiled lemon if agreeable. —
Take a little when the cough is troublesome

For a Cough
Comp^d Tragacanth powder, 1 dram
Tinct^r Squills Aetherial Sp^ts Nitre
each 2 drams Syrup White Poppies
half ounce Distilled Water five ounces
Mixt and take a table spoonfull
once or twice aday or two twice

London

For a pain at the stomach.
 $\frac{1}{2}$ oz cloves, boiled in three gills of Water
till reduced to one pint. - pour the decoction
on a $\frac{1}{4}$ oz of Camomile Flowers. - Strain &
bottle it for use. take about three table
spoon full at once. -

Cure for Corns

steep Ivy leaves in vinegar 24 hours, apply
them to the corns, this if continued in, is a certain
remedy, & will draw out the corns without pain.

Winters Soak

one Pound of Common Castile Soap shaved and dissolved in an earthen Pot with a little water, when warm add one & a half oz of oil of sweet almonds, a little Brandy, and what perfume you like; put to it as much Colled Sand as will make it into a paste, mixt well together with the hand; Roll them into Balls and set them to Dry in the sun or before the fire. —

Cold Cream for chapped hands

Take 2 oz of Spermacete, 2 oz oil of sweet almonds, a little white wax, when dissolved beat it up with a little rose water

To cure Wiltorns

Steep in Distilled Vinegar as hot as you can bear it four or five times a day for ^{two} ^{days} successively; then moisten a leaf of tobacco in the Vinegar bind it on the part affected, and a cure follows

Cold Cream

Spermaceti $\frac{1}{2}$ oz, White wax $\frac{1}{2}$ oz, oil of sweet almond 2 oz, when dissolved, beat it up with 2 oz Rose water —

Doct^r Wares Opinion respecting weak sight

Never bathe the Eyes in quite cold water, it flattens the sight. When the sight is weak fill a vial half full of the leaves of Rosemary then fill it out with Brandy, set it in a warm place a few days; shaking it many times during the day. When fit for use, with the finger wet the Eye lid under the Eye, and the temple every morning & evening.

Eye Water.

One quart of spring water; white Copernice size of a wall nut; one Table spoon full of common Salt. boil together five minutes

To make a fine Bitter
Gentian Root one oz. Cochineal 2 Drachms,
Saffron 1 Do, Cardinums $\frac{1}{2}$ oz, Peel of six oranges,
infuse in a pint of Brandy

a Beautiful Green wash
1 lb blue Vitriol 4 oz Paris White. put
boiling Water on to the Paris white

For a Cold and Cough. Dr Payne
Dissolved in a
1 oz Spanish juice, $\frac{1}{4}$ oz Salt Petre, pint of
hot Water.

one grain of Ipecacuanha is an excellent
remedy for a Cough, taken ^{at Bed time} in a little warm
gruel, & a small glass drunk after and
to be repeated for several nights.

Pleasant Pectoral
3 oz fine Gum Orabec. 3 oz sugar Candy powdered
together, to which add $\frac{1}{2}$ pint of boiling water. keep
stirring A till dissolved, then add Lemon juice
to the taste.

For Water Proofing Cloth. (Jos. Smith)

Take 4^{lbs} of common Alum calcine it,
till it will rub to powder; 2^{lbs} of roach Alum in the
raw state 2^{oz} of sugar of Lead; These articles boil
in a sufficient quantity of water for half an hour,
let it stand to be rather cooler than new milk warm
pour it off the sediments, & let there be sufficient to
thoroughly, make the cloth wet all over. suppose
it will take eight or nine gallons, may dryen it
about half an hour, then pull out straight, and
hang in the open air to dry not come near a fire
or so. There is a danger of discharging the colour
by those who are not practised in water proofing
Cloth

For a Stomach Complaint

2 scruples salt of Steel, one Drachm extra
gentian. to be made into 20 pills, one taken
three times a day in white cold corn meal
tea

an Excellent Blacking for shoes.

Take 3 oz of line-seed boil it 10 minutes in
3 pints of Water, strain it: when ^{near} cold add to the
liquor, ivory black & treadle each $\frac{1}{4}$ lb, & table
spoonful of salad oil, and 2 oz of spirit: of vitriol
mix it well together. - stir it up always before
using it. - a small quantity put on the shoe
answers better then much. - NB: may use
two oz of gum arabic instead of the vitriol.

Receipt for Blacking. H. W.

^{2 7}
Three oz of ivory black. ^{8 oz} two oz of treadle half an oz
of Oil of vitriol & a table spoonful of sweet oil and one
pint of vinegar. -
first mix the oil with the ivory black. then add the
vitriol, & treadle, mix these well together before the
vinegar is added. - the shoe when blacked with
the above must be immediately brushed whilst they are
light. the blacking will not have so good a polish, if
it is dried on the leather before it is brushed

make 4 times the quantity

For a Colic.

the eighth or an oz of salt petre. to be taken
at bed time with a little rhenish whey

Eye Water

Take

White Vitriol

Nitre

Allum

Elder flower water four ounces.

Mixed

Eye Water

Take

60 drops of Gaulards Extract of lead, in
a Pint of soft water, leaving room to add
one oz of Hungary or Rose water when
applied add a few drops of Brandy

The application should be made
every morning & evening, with fine soft
linen; several times wet, and covering the
Eyes therewith, for ten minutes or quarter
of an hour.

For a Cough (Buckan)

A Syrup made of, equal parts of Lemon-juice,
honey, & sugar-candy: a Table spoonful of it may
be taken at pleasure.

Medicine for the Gout or Pain in the Stomach
prescribed by an eminent Physician.

Peppermint Water	3 $\frac{1}{2}$ ounces	} mixed
Tincture of Senna	2 $\frac{1}{2}$ ℥	
Compound Spirit of Ammoniac	℥	

Take 2 Table Spoonfuls
every hour.

Antibilious Pills

Aromatic Pile & Pile Ruffe. each one Drachm
Castile Soap half a Drachm.
mixed & divided into 30 Pills.

Two to be taken at Dinner, if the Stomach will
bear it, if not only one.

Done 10/12

For a Cough

Balsom of Tolu & Spermaceti each 3 drachms
Mucilage of Gum arabic & sirup of Squills each 1 oz
Powder of Salt Petre 4 Drachms
Pectoral sirrup 4 oz
Elixir Purgorie 3 Drachms
Compound spirit of Lavender 6 drachms
The yolk of an Egg.

A Table spoonfull to be taken night
and morning, or when the cough is troublesome.

For a Stomach complaint. C. Hoyerland

R. Puls: Rad: Ahec. \mathfrak{z} 1 scruple;

Extract Flor: Charnam \mathfrak{z} 2 scruples;

M \mathfrak{z} Pil: xvij equalis e quibus
capiat iij semel vel bis quotidie

A substitute for Marrowgate Water

Dissolve six Drachms of Rochelle Salt, in a Pint of
Laws whey, to be taken in a morning, at two Draughts,
and continue three times a week if it be found to
agree.

This maybe had recourse to instead of Marrowgate Water.

For a Stomach - Complaint:

R Mag. Alba ℥ij
Mm: g arab: ℥ij.
ag: Cinnam sp: ℥ij.
ag: Fontana ℥ij. - f. Mixture caju
Sumat Coch. j. ter vel quartò indie.

For a Stomach complaint

Take of Grains of Paradise, Sweet Hens
finely powdered each half an ounce, to w^h add
quarter of an ounce of the lesser Cardamum in
the husk, mix them up together with a simple
syrup, & make them into Pills of w^h take
2, or 3, when the pain returns.

Cholic Water

One Oz: Rhubarb sliced - one Dr. Cardemum seeds
split - steep them in a Pint half of double distilled annise
seed Water; take one Spoonful in Wine or Brandy
and Water. when the Pain is violent a larger quantity
may be taken.

Dr Ratcliffe's Receipt for the Gout or Cholic
in the Stomach.

Raisins chopped half a Pound. Rhubarb sliced thin -
2 Oz: - Senna half an Oz: Coriander seed one eighth of an
Oz: Clove of Garlic beat $\frac{1}{4}$ Oz: Saffron one eighth of an Oz:
Fennel seeds. one eighth of an Oz: Licquorice sliced one eighth
of an Oz: Infuse them in 2 quarts of best French Brandy
let it stand ten days, sometimes stirring it, then strain
it off: - afterwards, after put One quart of the same sort
of Brandy, let it remain a month or six weeks, frequ-
ly stirring it, and it will be as good as at the first.

Shining Varnish

Take Black or Amber, ^{Resin} Gum Juniper, each
one ounce. Shell lac ~~each~~ 1 oz. Spirits
of Wine highly rectified one Quart.

To Stain wood a Mahogany Colour
Choose Elm or Plain Tree that is beautifully veined, & stain
once very well with Aqua fortis undiluted. In three or four
days after apply the following Tincture, repeating it three
successive days. — Take of dragons blood four drachms, of
alkanet root two Drachms, of Barbadoes aloes one Drachm
reduce these ingredients to Powder, which are to be digested
in twelve ounces of rectified spirits of wine about five or
six days, shaking the Bottle now & then: a week after
the last application of the Tincture, the wood is to be well
polished with fine Sand Paper, and then thoroughly drench-
ed with cold drawn Linseed Oil: When the oil is
perfectly dried go over the Furniture every two or three days with a
linen cloth wet with the same sort of oil, rubbing the wood
immediately afterwards with a dry linen cloth.
No woollen cloths are to be used in this process.

To cure a scarlet Fever, Dr Thornton
25 Drops of Tincture of Foxglove, given every three Hours
Day and Night

Embrocation for a Sprain

Laudanum & Camphire each 2 Drachms, mixed
with quarter of a Pint of Hungary Water.

For a Horser's Cold or Cough -

Take 2 oz. of Bayberries bruised, to which add $\frac{1}{2}$ lb^{ts}
of fresh Butter not Salted, and a Slice of new Bread, this
make into Balls for one Dose.

To relieve a Broken winded Horse -

Take 2 new laid Eggs, put them unbroke
into a Pint of good Vinegar, when dissolved,
give it to the Horse in a morning fasting.
repeat this Dose three mornings successively.

A radical Cure for the Grease in Horses

R. 3 pints of Beef Broine. 1 pint of Honey. 4 Oz: of flour of Brimstone. — put them into a Pan and stir them about upon the Fire about an hour till its grows thickish (being) lessened about one third). — Bleed the Horse plentifully two days before you give him the medicine, and take care that his body be well opened, by Mashes of Bran &c. then give him one third at a time three mornings successively. being warmed & made thin; give him moderate exercise, & keep him from cold, let him fast two hours after.

If the Heels are broke

R. half a Pound of Honey ^{the} Hags Lard & ^{the} clean allom, beat very fine, put the Hags Lard & Honey upon the Fire, when melted put in the allom, & stir all together till they are well mixed. — Slip the Hair close off, and wash the place well with sweet soap Suds. — Spread the ointment upon a little Taw, lay a piece of Calfs Bladder over it. — and over all, draw on old Stocking, & tie it on with a lute. — Probation &c.

Puddings	Page	17	Page
to cook Hares & rabbits	Lambs head &c	13	
Giblet pie, Rotted Beef		15	
Meat Brown, hashed Mutton, calf head hash, pepper		16, 17	
cellery sauce, shoulder of veal, Browning for gravies		18	
Pickle for Mutton, meat &c. ratifée		19	
soak		20	

Cheese cakes, Black caps		27	
Posset, Barley milk, barley gruel, cards		28, 29	
Humming, Sillibubs, Possets, cheese cakes		30, 31	

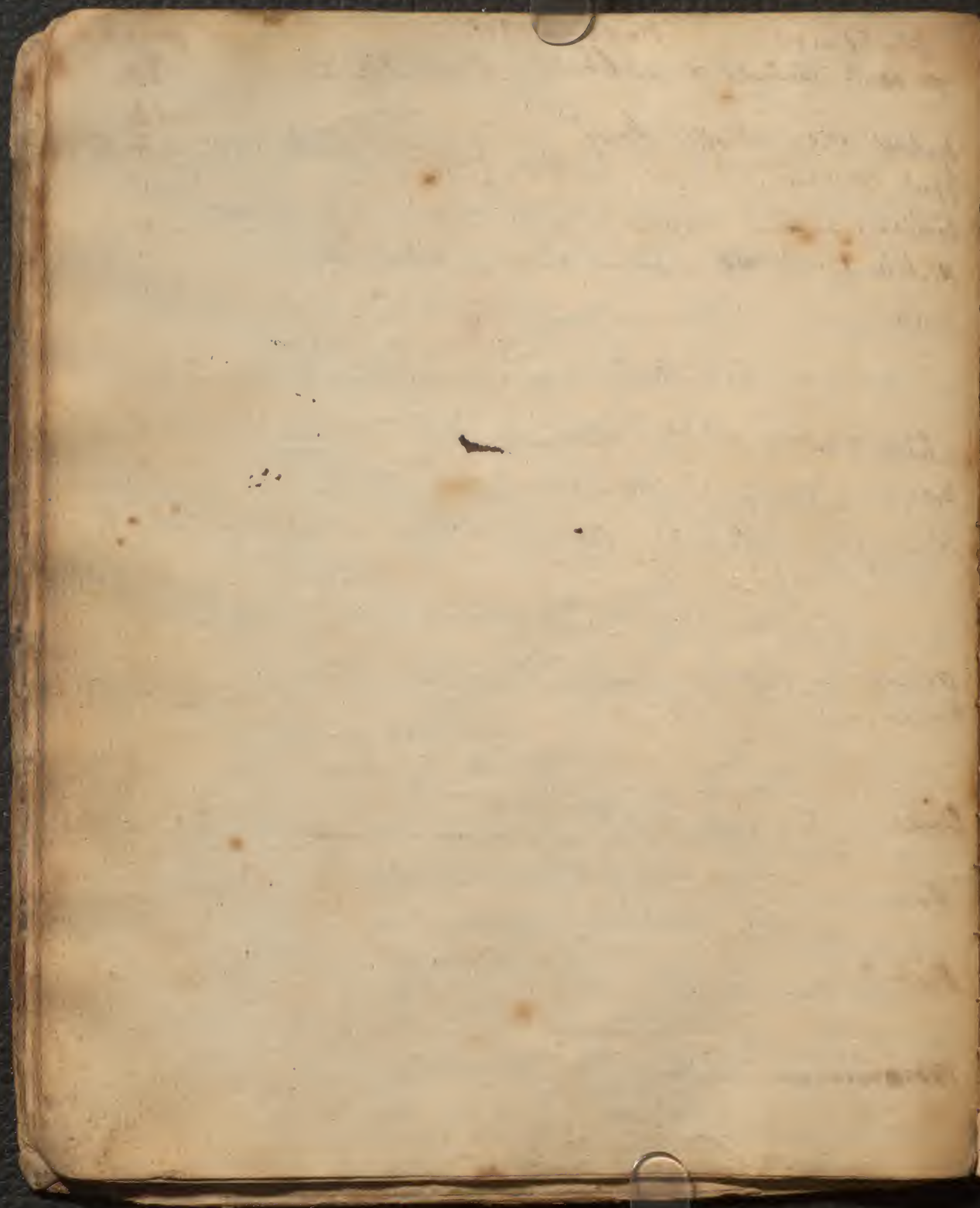
Wines, — Vinegar.		47	
Imperial		48	

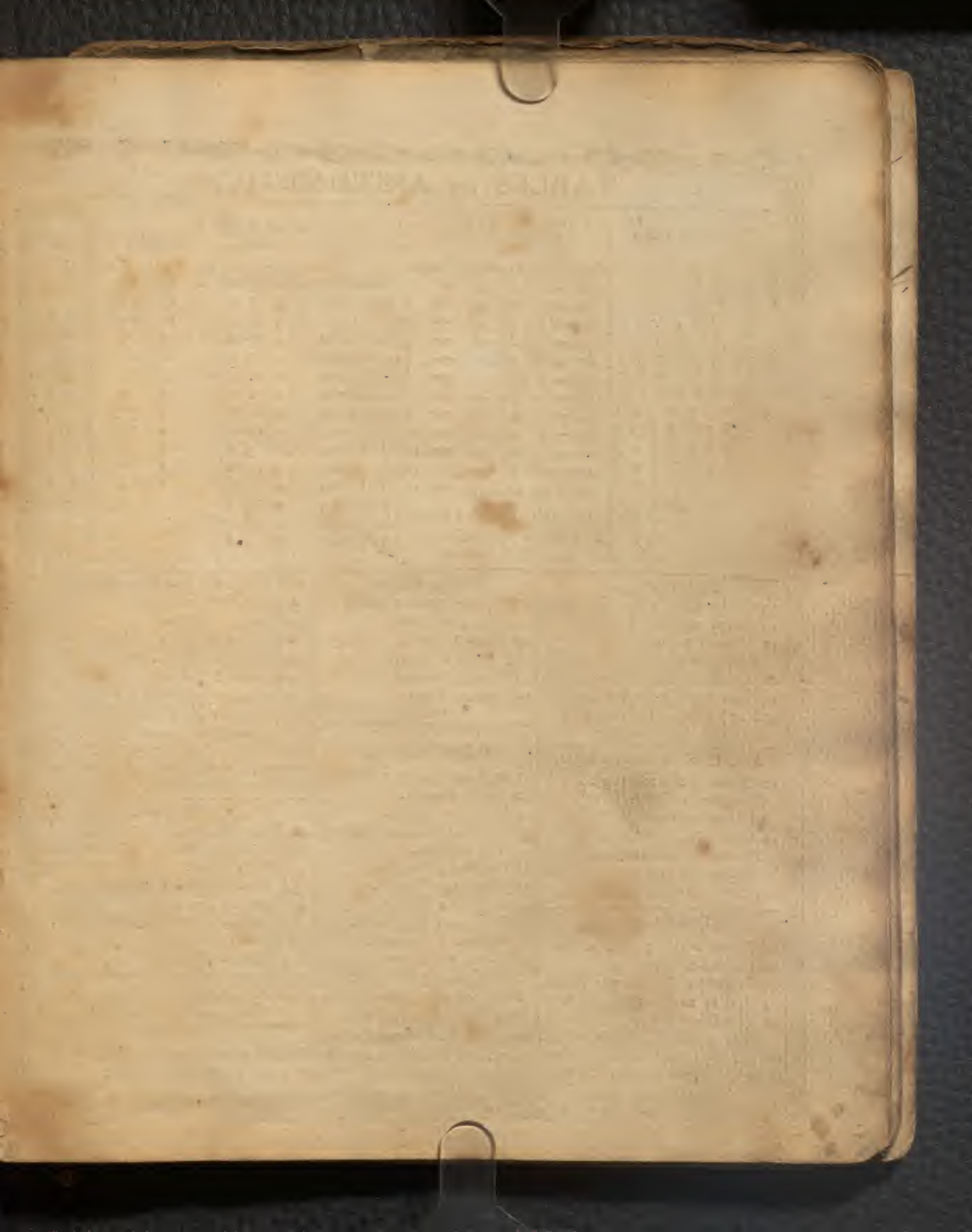
Cakes, Ginger Bread.		52	
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Preserves		42	
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Pickles		66	
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momanderunis		64 & 65	
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TABLES IN ARITHMETIC,

Numeration Table.

Hundreds of Millions.	Tens of Millions.	Millions.	Hundreds of Thousands.	Tens of Thousands.	Thousands.	Hundreds.	Tens.	Units.
9	8	7	6	5	4	3	2	1
9	8	7	6	5	4	3	2	
9	8	7	6	5	4	3		
9	8	7	6	5	4			
9	8	7	6	5				
9	8	7	6					
9	8	7						
9	8							
9								

PENCE TABLE.

Pence.	s.	d.	Pence.	Shil.
20	—	1	8	12 is
30	—	2	6	24 —
40	—	3	4	36 —
50	—	4	2	48 —
60	—	5	0	60 —
70	—	5	10	72 —
80	—	6	8	84 —
90	—	7	6	96 —
100	—	8	4	108 —
110	—	9	2	120 —
120	—	10	0	132 —
130	—	10	10	144 —
4 Farthings make 1 Penny				
12 Pence 1 Shilling.				
20 Shillings 1 Pound.				

COIN S.

Value.	Weight.
£. s. d.	oz. dwts. gr.
5 Moidores is 6 15 0	1 14 15
Half ditto 3 7 6	17 7½
3℥ 12s. 3 12 0	18 12
Half ditto 1 16 0	9 6
A Moidore 1 7 0	6 22
Half ditto 0 13 6	3 11
A Guinea 1 1 0	5 9
Half ditto 0 10 6	2 16½
Eighteen Shil. 0 18 0	4 15
H ditto 0 9 0	2 7½
A Pistole 0 17 0	4 8
Half ditto 0 8 6	2 4
A Mark 0 13 4	
An Angel 0 10 0	
A Noble 0 6 8	

NOTE. Each Gram of Gold is 2d. and each Penny Weight is 4s.

TROY Weight.

24 Grains make 1 Penny-weight
20 Penny-weights 1 Ounce.
12 Ounces 1 Pound.
By this Weight Jewels, Gold, Silver, Amber, &c. are weighed,
14 Ounces, 11 Penny-weights, and 15½ Grains Troy, are equal to a Pound Avoirdupoise.

APOTHECARIES Weight.

20 Grains make 1 Scruple.
3 Scruples 1 Dram.
8 Drams 1 Ounce.
12 Ounces 1 Pound.
Apothecaries compound their Medicines by this Weight; but buy and sell by Avoirdupoise.

AVOIRDUPOISE.

16 Drams make 1 Ounce.
16 Ounces 1 Pound.
28 Pounds 1 Quarter of a Hund.
4 Qrs. or 112lb. 1 Hund. Wt.
20 Hundreds 1 Ton.
Butter, Cheese, Flesh, Grocery-Wares, and all Goods that have Waste, are weighed by this.

WOOL Weight.

7 Pounds make 1 Clove.
2 Cloves 1 Stone.
2 Stone 1 Todd.
6½ Todd 1 Wey.
2 Weys 1 Sack.
12 Sacks 1 Last.

WINE Measure.

1 lb Troy makes 1 Pint.
2 Pints 1 Quart.
4 Quarts 1 Gallon.
10 Gallons 1 Anchor of Brandy, or Rum.
18 Gallons 1 Runlet.
31½ Gallons 1 Barrel.
42 Gallons 1 Tierce.
63 Gallons 1 Hoghead.
84 Gallons 1 Puncheon.
1½ Tierce 1 Hoghead.
2 Hogheads 1 Pipe or Butt.
2 Pipes or 4 Hogheads 1 Tun.

By this Measure, Wines, Brandy, Spirits, Mead, Cyder, Perry, and Oil are measured.

Winchester Ale and Beer Measure.

2 Pints make 1 Quart,
4 Quarts 1 Gallon.
8 Gallons of Ale 1 Firkin.
9 Gallons of Beer 1 ditto.
4 Firkins 1 Barrel.
3 Barrels or 2 Hhds. 1 Butt.
54 Gallons 1 Hd. of Beer.
In London this Ale and Beer Measure differs, they compute 8 Gallons to the Firkin of Ale, and 9 Gallons to that of Beer.

1 LONG Measure.

3 Barley-corns make 1 Inch.
12 Inches 1 Foot.
3 Feet 1 Yard.
5½ Yards 1 Pole, Rod, or Perch.
40 Poles or 220 Yards 1 Furlong.
8 Furlongs or 1760 Yards 1 Mile.
3 Miles 1 League.
69½ Miles 1 Degree.
360 Degrees are the Circumference of the Globe.

* This treats of Length only.

HAY.

A Load contains 36 Trusses.
A Truss weighs 56 Pound.

FOR THE USE OF SCHOOLS.

LAND Measure.

9 Square Feet make 1 Yard.
 $5\frac{1}{2}$ Yards, 1 Perch, Rood, or Pole
 40 Poles, 1 Rood,
 4 Roods, 1 Acre.

CLOTH Measure.

$2\frac{1}{2}$ Inches make 1 Nail,
 4 Nails 1 Quarter of a Yard,
 4 Quarters 1 Yard,
 5 Quarters 1 Ell English,
 3 Quarters 1 Ell Flemish,
 6 Quarters 1 Ell French.

Scotch and Irish Linens bought and sold by the Yard English; but all Dutch Linens are bought by the Ell Flemish, and by the Ell English.

DRY Measure.

2 Pints make 1 Quart,
 2 Quarts 1 Pottle,
 2 Pottles 1 Gallon,
 2 Gallons 1 Peck,
 4 Pecks 1 Bushel,
 8 Bushels 1 Quarter,
 4 Quarters 1 Wey or Chaldron,
 4 Bushels 1 Comb,
 10 Combs 1 Wey,
 2 Weys 1 Last of Corn.

By this Measure, Salt, Lead Ore, Oysters, Corn, and other dry Goods are measured.

Note, 5 Pecks is 1 Bushel, Water Measure.

TIME.

60 Seconds make 1 Minute.
 60 Minutes 1 Hour.
 24 Hours 1 Day.
 7 Days 1 Week,
 4 Weeks 1 Month,
 13 Months 1 Year, 6 Hours, or
 365 Days 6 Hours 1 Julian Year.
 365 Days, 5 Hours, 40 Min 57 Sec.
 39 1 Third, make a Solar Year.

BREAD lb. oz. dr.

A Peck Loaf weighs 17 6 1
 A Half Peck -- 8 11 0
 A Quartern -- 4 5 8

COAL Measure.

4 Pecks make 1 Bushel,
 3 Bushels 1 Sack,
 9 Bushels 1 Vat,
 36 Bushels or 12 Sacks 1 Chaldron.
 2: Chaldron 1 Score.

MULTIPLICATION TABLE

		4 times	
twice	9 — 36	8 times	
2 is 4	10 — 40		
3 — 6	11 — 44	8 is 64	
4 — 8	12 — 48	9 — 72	
5 — 10		10 — 80	
6 — 12	5 times	11 — 88	
7 — 14	5 is 25	12 — 96	
8 — 16	6 — 30		
9 — 18	7 — 35	9 times	
10 — 20	8 — 40		
11 — 22	9 — 45	9 is 81	
12 — 24	10 — 50	10 — 90	
	11 — 55	11 — 99	
3 times	12 — 60	12 — 108	
3 is 9			
4 — 12	6 times	10 times	
5 — 15	6 is 36		
6 — 18	7 — 42	10 is 100	
7 — 21	8 — 48	11 — 110	
8 — 24	9 — 54	12 — 120	
9 — 27	10 — 60		
10 — 30	11 — 66	11 times	
11 — 33	12 — 72		
12 — 36		11 — 121	
		12 — 132	
4 times	7 is 49		
4 — 16	8 — 56	12 times	
5 — 20	9 — 63	12 is 144	
6 — 24	10 — 70		
7 — 28	11 — 77	13 times	
8 — 32	12 — 84	13 is 169	

CUBIC or SOLID Measure.

1728 Cubic Inches make 1 Foot.
 27 Cubic Feet 1 Cubic Yard.
This comprehends Length, Breadth and Thickness.

Square or Superficial Measure.

144 Square Inches 1 Square Foot.
 9 Square Feet 1 Square Yard.
 $30\frac{1}{4}$ Square Yards 1 Square Pole.
 40 Square Poles 1 Square Rood.
 4 Square Roods 1 Square Acre.
 640 Square Acres 1 Square Mile.
This includes Length & Breadth.

PRACTICE TABLE.

Aliquot Parts of a Pound in Pence.

s. d.	d.
10 0 is the Half	8 is 1 30th
6 8 --- Third	6 -- 1 40th
5 0 --- Fourth	4 -- 1 60th
4 0 --- Fifth	3 -- 1 80th
3 4 --- Sixth	2 -- 1 120th
2 6 --- Eighth	
2 0 --- Tenth	
1 8 --- Twelfth	

The Tenths of a Pound.

Aliquot Parts of a Shilling.	s.
6d. is the Half.	2 is 1-10th
4 --- Third.	4 -- 2-10ths
3 --- Fourth.	6 -- 3-10ths
2 --- Sixth.	8 -- 4-10ths
$1\frac{1}{2}$ --- Eighth.	12 -- 6-10ths
$\frac{3}{4}$ --- Tenth.	14 -- 7-10ths
$\frac{1}{2}$ --- Twelfth.	16 -- 8-10ths
	18 -- 9-10ths

Of a Ton.

cwt	
2 is 1 10th	
$2\frac{1}{2}$ -- 1-8th	
4 -- 1-5th	
5 -- 1-4th	
10 -- 1-half	

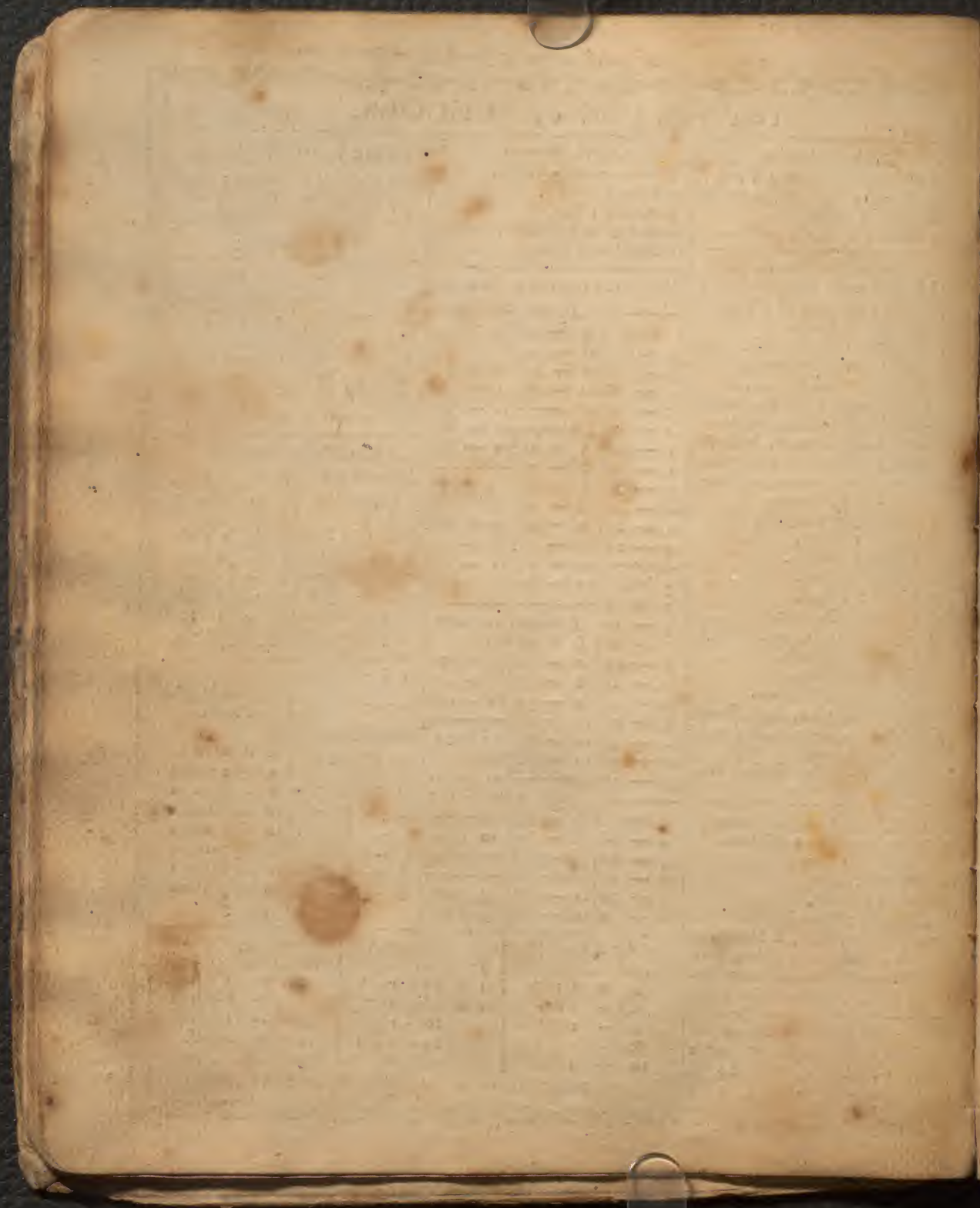
Of a Hundred.

qr.	lb.
1 or 28 is 1-4th	
2 or 56 -- 1-2nd	
16 -- 1-7th	
14 -- 1-8th	

Of a Quarter of a lb. Hundred.

$3\frac{1}{2}$ is 1-8th	
4 -- 1-7th	
7 -- 1-4th	
14 -- 1-half	

DONCASTER, Printed and Sold by D. BOYS.



A Trembling Pudding

1

Three gills of milk with two or three laurel leaves
boiled in, three small spoonfuls of flour, let it
cool a little, then put in four eggs well beat,
a little sugar & rose water, and a spoonful of
Brandy. boil it ~~forty minutes~~ one hour.

Duke of Camberlands Pudding I. Tell

Flour, grated Apples, Currants, Sweet suet, sugar, of each
6 ounces, 6 eggs, a little nutmeg & salt boil it
two hours, for sauce melted butter & sugar.

A good common Suet Pudding

Take two eggs & beat them well, put to them a
little milk & mix your Pudding with suet & Flour
till it be the thickness of fritters batter, you may
put in a few Currants if you please, a little Lemon
Peel is a great improvement. - Cook it two hours

Ground Rice Pudding

Take a quarter of a lb of ground rice half cream it in a pint of milk, when it is cold put to it three eggs well beat, $\frac{1}{2}$ gill of cream, a little lemon peel shred fine, a little nutmeg, a quarter of a lb of Butter & a quarter of lb of sugar, mix them well all together put them into your Dish with a little salt, & bake it with a paste round the Dish edge - may prick with a candied Lemon or Citron if you please.

A Hunting Pudding

Take all of fine flour, all of Beef suet shred fine, mix a quarter of a lb of Currants, five eggs, a little lemon peel shred fine, a little nutmeg, a gill of cream, a little salt, about two spoonfulls of sugar, & a little Brandy. mix all well together & tie it up tight in a cloth. It will take two hours boiling.

To make German Puffs.

Take a pint of cream or good milk. 2 oz of sweet
one of bitter almonds. 2 oz of sugar 2 oz of Butter
2 spoonfulls of Flour 6 eggs a little salt water.

& a little Brandy. thicken it over the fire 3
before you fill the cups which must be well
buttered half an hour will bake them. turn
them out upon a dish. & send them up hot.

Pease pudding

to a pint of Pease in a pudding add 2 lb of
Potatoes well boiled & mashed.

& Cumberland Pudding

Make a pint of milk into thick hasty
pudding. pour it whilst hot upon 2 oz of ^{very} sweet
suet chopped small. three eggs, a little sugar,
powdered ginger, & a little nutmeg, and a spoonful
of Brandy. butter the dish well and bake it an
hour. you may add some currants if you please.

Sippet Pudding

Take an old white loaf cut of the crust. then cut it
in thin slices. Buttered (as for bread & butter) & a little
suet or marrow chopped fine. nutmeg, mace, & cloves for
a little of each. and some currants. - throw the suet on the
bottom of the dish, then a layer of bread & butter then the

Seasoning then some currants, & a layer of sack. & Bread &
Butter & so on till your Dish is full. 1/2 lb of currants
is sufficient for a penny loaf, likewise three eggs & a
hint of milk. mix your eggs & milk together put in
a little salt. pour it over your pudding. let it stand
half an hour before you put it into the oven.
an hour will bake it.

To make a nice Pudding for Sick Person
One egg well beat, one tea-spoonful of
Powder mixt with the egg and a little milk.
butter a tea-cup & put it in, and fill it up
with milk. to which add a little salt.
boil it half an hour. with a cloth tied
over the cup. To thicken the milk & flour over the
fire is a great improvement. before the egg is put to it.

Carrot Pudding

half a lb. bread crumbs. 1/2 lb. butter melted, 1/2 lb. carrots
grated 4 eggs 1/4 lb. sugar, a little lemon peel cut fine, or
can. & lemon. a little cinnamon water. brandy or Rum
mixt them all well together and bake it in a
moderate oven.

Brown Bread pudding

5

Take $\frac{1}{2}$ alb of bread grated, $\frac{1}{2}$ lb suet chopped fine
or marrow, $\frac{1}{2}$ lb currants, $\frac{1}{2}$ lb sugar, a little nutmeg,
four eggs, two spoonsful of brandy or Rum, mix it
well together and tie it up very tight in a cloth
and boil it. 2 hours and half. — may add some
sweet meats if you chuse. a glass of Sweet
wine is an improvement

Ackworth's Pudding

1 lb^x of Flour, $\frac{1}{4}$ lb Currants, $\frac{1}{4}$ lb Suet, 2 oz
Sugar, a spoonful of Warm. and a little salt
made into a paste with a pint of Water, in
which put ^{a little short of} ~~2~~ ^{a large} spoonful of treacle. — tie it
up, and let it stand all night. Boil it three
or four hours

Transparent Pudding

$\frac{1}{4}$ lb Sugar, $\frac{1}{4}$ lb Butter, two eggs, to be beaten
exceeding well together, and just boiled add to
it a little juice & rind of a Lemon. — make a
rich puff paste and line a shallow dish with
it, put in your pudding, and bake it in a
batter hot oven —

To make Fritters

put one pint of boiling milk ~~into~~ the crumb
of a penny loaf: mix it very smooth
when cold put in three eggs, sugar to your
taste. & fry them with very little butter

To Make a Mallock Pudding

Put a quart of new milk on to the ends
of a penny loaf. let it stand a while, then
add four eggs, a little nutmeg, lemon peel,
sugar & a small piece of butter, it will require
about half or three quarters of a hour to bake it.

Baked Apple Pudding-

Par and core 6 large apples, bake them till they
are quite soft, then crush them, and add 2 oz.
of butter, the crumbs of a penny loaf, a little
lemon peel, and sugar to your taste when
nearly cold add 3 eggs well beaten. The
brown to be edged with paste & hour will
bake it - Mary Cropper -

Cheap Pudding

two pound. of Potatoes boiled and mashed
add a pound of flour, a little sweet shred
fine or an oz of butter with a little salt.
knead together without any moisture &
boil it an hour and half or two hours.
it resembles a plain Cold Pudding.

a boiled Loaf

Steep a loaf all night in milk
tie it in a cloth & boil, it will
take from $\frac{1}{2}$ to $\frac{3}{4}$ of an hour it will
turn it out whole & pour wine
over, or it may be eat with cold
butter & salt

Vermicelli Pudding

$\frac{1}{4}$ lb of vermicelli 1 pint of new milk
boiled till tender. add $\frac{1}{4}$ lb of butter & $\frac{1}{2}$ lb
sugar to the taste & pounded or shred
Lemon peel, bake it in a crust

wine sauce for puddings.
milk made ~~into~~ proper thickness with flour
& a little butter, add sugar & wine & a little nutmeg.

Macaroni

Boil $\frac{1}{2}$ lb of Macaroni in a pint
 & half of new milk till tender
 add a lump of butter & some grated
 cheese an egg is an improvement
 mix all up together & put into a flat
 dish cover as thick as you please
 with grated cheese put in the
 oven a while & then brown it over

Whole rice prepared in the
 same way is very good.

Plumb pudding

Take 1 lb. sweet shreaded fine 6 Eggs well beat, 1 lb.
 Raisins, $\frac{1}{2}$ lb. Currants, 1 lb. brown bread grated, 2 table
 spoon full of flour, a glass of sweet wine 6 oz sugar
 mix all well together & boil it four hours

Cherry pudding.

^{stiff} make a batter with bread steeped in milk
 & a large spoonfull of flour. 2 Eggs & a little
 salt. Put a quantity of cherries in the batter
 tie close in a bag & boil it an hour & half.
 or either cut it in slices or send it up whole when Cooked.

Support Pudding a second way I
spread sweetmeats over thin slices of bread,
put two together, and the preserves between.
mix a pint of milk with 2 eggs a little
nutmeg and sugar and pour it over the
bread. Let it stand an hour before setting it
in the oven. soon after setting it in the oven
the bread should be gently put down, that the
milk may cook it.

Baked Pudding
Pour a pint of boiling ^{milk} on the crumbs of a penny
loaf stir it well, and add six spoonful of flour
four spoonful of suet chopped fine half a lb of raisins
three eggs a little nutmeg & salt. beat all well
together, butter a dish & bake ~~it~~ an hour.

Plain Boiled Pudding.

Break three eggs & beat them well then mix
as much flour as they will take, a pint of
boiling milk which is by degrees, boiled.

Bread Pudding

Take of bread crumbs three quarters pint of milk
let it stand 20 minutes and two eggs
& a little nutmeg three eggs stir all well
together, boil one hour.

Uromicelle Pudding

Boil a pint of milk with lemon peel & cinnamon, add a $\frac{1}{4}$ lb. uromicelle boil ten minutes, four eggs, sugar to the taste, mix together and boil 1 hour & $\frac{1}{4}$, or bake $\frac{1}{2}$ an hour.

Light Puddings

2 oz lump sugar 2 oz butter 2 oz flour $\frac{1}{2}$ pint milk three eggs, bake in large tea cups, just $\frac{1}{2}$ full, $\frac{1}{2}$ an hour will bake ^{them}.

A plain Plum Pudding.

1 lb of Flour	} The potatoes and carrots should be boiled & put thro' a sieve before mixed with other things - boil it 3 or 4 hours - The pudding will keep for 2 or 3 months.
1 - of Potatoes	
1 - Currants	
$\frac{1}{2}$ - Carrots.	
$\frac{1}{2}$ - Suet	
$\frac{1}{2}$ - Sugar	

A plain plum or carrot pudding — ¹¹

1 lb. of Flour	$\frac{1}{2}$ lb of carrots
1 lb. of potatoes	$\frac{1}{2}$ lb of beet
1 lb of currants	$\frac{1}{2}$ lb of sugar —

The potatoes and carrots should be previously boiled and put through a sieve. Light mealy potatoes should be used. The pudding requires 4 or 5 hours boiling and when boiled will keep 3 or 4 weeks —

To Roast a Hare

When you have washed your Hare neck the legs thro
the joints, & skewer them on both sides. when you have
skewered her, put the pudding in ^{her} belly, baste her with
nothing but butter. put a little water in the dipping

pan, you must not baste it with the water at all.
When the Hare is enough
take the gravy out of the dipping pan & add a little
more made of ~~made~~ the scrag end of a neck of mutton
& a little dried liver or any thing you may happen
to have, thicken it up with a little flower & butter.

To make the Pudding for the Hare

Take the liver a little beef suet, sweet marjoram
& Parsley shred small with bread crumbs & two eggs
Season it with nutmeg, pepper & salt, mix all
together, & put it into the Hare, N.B. you must not bake
the liver

To Jug a Hare

Take a Hare case it, do not wash it, cut it in
pieces, season it with nutmeg pepper & salt, & one
Bacon, peel shred fine, put it into a jug with a $\frac{1}{4}$ of lb
of butter & a little water. let the jug boil in a pan of
water three hours. when enough ^{take the gravy out and} thicken it

14
with a little flour & butter, & put into it a glass of
red port, when it has boiled a little, put the ~~flour~~
on a deep dish & pour the gravy upon it

To Roast Rabbits

Take a couple of Rabbits, eare & skewer them side
by side, take all the fat out of them, boil the liver
chop it small & put it into melted butter with ^{a little} ~~the~~
gravy that is in the dripping pan, put a pudding
in their belly made the same as for waste More
only leave out the liver, serve them up with
parsley & butter in a boat. —

How to Dress a Lambs Head and a puerterance
Clean the head well, & take out the brains,
boil them in a cloth with sage & parsley, boil
the heart liver & lights with the head about an
hour, then take them out & shred them small,
when the head is enough which will require an
hour & quarter boiling, take out the brains, chop them
small & mix them with melted butter, put the
puerterance on a dish & lay the head upon it
& pour the brains ~~over~~ over it. —

To make a Giblet pie & blood Pudding 15
Boil the giblets till the gizzard be soft. season
them with pepper & salt before you put them into
the pie - let your goose bleed onto a small tureen
full of groats - pour some hot milk or some
crumbs of bread, let it stand a little, then mix
it with the blood, season it with pepper & salt
winter savory & thyme. put some suet into it
& bake it on a dish that has been well greased

To make Poted Beef
Take 4 lb of Beef rub it with salt & pepper. let
it lie a few days. send it to the oven with as
much water as will just cover it, season it with
pepper & salt, let it stand all night
in the oven. then take out all the bits
of fat & skins, & chop it all, then press it with
the end of a waste pin. put as much of the
gravy to it as will make it of a proper thick-
ness. put in mace to your taste, & put it down
in pots & cover it with clarified Butter.

6 To make a Dish of Veal Brown

Take veal from the Leg or any other part, cut it in pieces, about 2 inches thick. Do them all over with the yolks of eggs well beat, then strew ^{upon} them yeasted bread, mixt with chopped parsley a little salt, & nutmeg & more if you please, with any other sweet herbs. send them to the oven in an earthen dish, with a little butter upon & a little water under them, when they are brown enough, take the gravy from them, strain it, & add to it more in which morsels have been boiled, make it a proper thickness & Dish up your veal with it & the morsels. - E. Larsson

Roasted Mutton

Cut the meat from the bone, & break the bone well, boil it in a little water for the gravy, chop an onion small a spoonfull of catchup salt to your taste, thicken it with flour & butter, let it boil, then put in your meat & let it simmer very slowly till be hot through then pour it ~~on~~ a thin sopplet.

A calf's head Hash

17

Boil the head, slice it thin, season it with mace
nutmeg & a little salt. Lemon peel shred fine, and
an onion stuck with cloves, put some strong broth
to it, and a little white wine & the juice of a
Lemon. Thicken it up with butter rolled in
flour. - tie the brains up in a cloth, give them
a scald - take them & an egg & a spoonfull of flour
a spoonful of bread crumbs 2 spoonfuls of thick
cream a good bit of salt & a little parsley &
sage shred fine, mix them well together. - be
a little roast dripping let it be boiling hot
and drop them in as you do fritters fry them
brown. lay them upon your hash, with some
pork meat made into balls and fried and slices
of Bacon broild

Kitchen pepper

one ounce of ginger. pepper, mace, nutmeg,
cloves each $\frac{1}{2}$ an ounce. 6 ounces of salt. mix them
well together & keep them dry. - it is a great im-
provement to brown or vi.

Cellery Sauce

Wash & clean 10 heads Cellery. cut off the green tops, and the outside stalks. cut them in bits. and boil them in gravy till it be tender. & thicken it with flour & Butter

To Dress a Shoulder of Veal

Shred small a good deal of Sage and Parsley with a bit of Butter. put it into the flap and roast it. eat currants to it. & it eats like Pig. — N. B. roast it in a Dutch oven put some butter or dripping upon and some water under it. thicken the gravy with a little butter rolled in flour

Browning for gravys

boil the coarsest brown sugar you can with a little water till it be a pretty thick sirup

To make Natifce

save the stones of all kind of stone fruit. crack them & take out the kernels. crush them & put them into brandy

19

Captain Mackartney's receipt for Pickling Pork & keeping meat good in the hottest climates.

Take 4 Gallons of Water to which add 1 lb and $\frac{1}{2}$ of moist sugar. 2 oz of Salt Petre, and 6 lb of common salt. when it boils be careful to skim it well & let it boil till no more skum will arise, when it is cold put it on to your meat, which must be quite covered. Beef that has been kept ten weeks has been as good as if it had not been salted three days. — if you intend to preserve the meat a considerable time, it will be necessary once in two months to boil the pickle over again, skimming of all that rises & putting in 2 oz of sugar and $\frac{1}{2}$ a lb of salt. — This Pickle is incomparable to cure Hams, Tongues or Beef you intend to dry. — observe to dry them well, and put them in Paper Bags, & hang them up in a dry warm place. —

V.B. the meat that is intended to be hung, should be well rubbed with salt before putting into the pickle & lie 5 or 6 weeks in it. — The meat that is intended to be used soon need only be put in the pickle, leaving out the salt Petre.

To make one gallon of soup

Four oz of Barley boiled in six quarts of water till reduced to four. in which boil turnips Carrots, onions, potatoes and hot herbs. Thicken it with 2 oz of flour, pepper & salt to your taste. Then add two or three oz of Beef or Mutton dripping or suet.

Mutton all a Blaze

Cut your mutton into stakes. — chop a few onions and when they are boiled pretty soft in a little water, put in your mutton with pepper and salt and a little ^{pickled} wall nut. cover it close up and let it remain on the fire about 20 minutes.

Improvement to a roast Goose

When the Goose is taken from the fire, have ready a tinscupful of red hot with a small teaspoonful of made mustard, & a little cayenne pepper. boiling hot. Put the apron on, and pour it in just before serving it to table.

Italian Pease Soup

21

The hearts of six Cabbage Lettuces, 6 large Turn-
pers pared & cut the long way in quarters. a pint of
young green peas a little onion, some pepper and
salt, a quarter of a pound Butter, put all together in
a stone pan closely covered on a very slow fire, to
stew ~~gently~~ gently for an hour and $\frac{1}{2}$ or two hours
till tender. Boil a pint of older peas till tender
in three pints of water, and pass them through
a sieve in the water they were boiled in. -
mix it with the stewed things beat it all together
& when heating, put in a sprig of mint, but do
not leave it in, as it will make the soup look
black. if you think the soup too thick add a little
boiling water while it is heating.

one pound of Salt and one oz of salt petre is a
sufficient quantity to put on to a stone of Bacon,
or ham, to cure it.

To make Browning

Take a teaspoonful of raw Sugar put it in a saucer, set it in the oven till it boils candy height, or a deep brown, put to it a little gravy, or warm water, and a little pepper and salt.

To warm up cold Fish.

Pick the fish clean from the bones, to one lb of fish, put $\frac{1}{2}$ a pint of cream, a spoonful of anchovy liquor, a spoonful of Calamint, pepper and salt to your taste, when it is near hot put to it a little flour and butter. make it quite hot, pour it into a dish, cover it with crumbs of bread, moisten them with butter, brown them a little, ^{before} send ^{ing} it to table.

To Pickle Cockles

23

Wash them, and put them in a pan over the fire till they will open, put to the liquor some white wine, whole pepper, a little vinegar, and mace. put in the cockles and let them have a scald. put them into a jar. Let your liquor boil, and when cold pour it on them - tie them up close - boil the liquor in a brass pan

To use up cold Fish

cut the fish in small pieces, & put it into ^{salute} strong salt & water. let it stand a few hours then put it into mashed potatoes, make them hot, & serve up, with egg sauce in a boat. -

To Scallope Mutton or Beef

chop the meat pretty small. add to it pepper & salt & as much water as will make it pretty moist. - cover it with bread crumbs & set it in the oven. the crumbs should be a little brown. - a little butter on the crumbs is an improvement

Cockle sauce

When the cockles will open, take them out & wash them in the liquor. let it stand to settle, add as much water to it as is wanted and a spoonful of Port wine a little catchup & a little nutmeg make it a proper thickness with flour, put in the cockles & give it a boil.

To Fricassee Cauliflower

After breaking them into handsome little pieces, boil them in water till tender. lay them on a dish and pour white sauce over them, made of milk thickened with flour & a very little butter, add a little mace, & salt, with very little pepper. — may be small potatoes the same way.

Sponge Cake

Take six eggs beat the yolks half an hour
and the whites to a froth $\frac{3}{4}$ lb of sugar pound-
ed put the sugar to the yolks then add the
whites also add 6 oz of fine flour and beat it well
It should be put into a moderate oven directly
it is mixed and bake about an hour -

~~A good common plain cake~~
To make Light Cakes -

Mix well together with a spoon 5 oz of fine flour
5 lb of moist sugar about $\frac{1}{2}$ a tumbler full of
Carbonate of Soda. 2 lb of Butter & 2 Eggs - Then
add 6 drops of essence of Lemon & 6 Drops of
essence of Nutmeg - Bake in a moderate
oven in small puffs. This makes about
Two Dozen. -

Apple Cheese cakes

$\frac{1}{2}$ lb Apples (prepared as for apple sauce) $\frac{1}{4}$ lb Butter
 melted sugar to the taste $\frac{1}{2}$ a lemon rind grated
 and the juice. ^{three} 4 Eggs ~~leaving out 2 of the whites~~
 if agreeable a little nutmeg may be added
 this quantity makes a dozen

To Make Lemon Cheese Cakes

27

Blanch 4 lb of Almonds beat them very fine with
a little rose water. put in four Eggs well beat
Take 6 ounces of sugar & 6 ounces of melted Butter
^{large} a Lemon peel grated. mixt them all together & beat
them very well, & put them into your paste. before
they are set in the oven grate over them a
little sugar. bake them in pretty quick oven.

To make Black Caps

Take some Apples the largest you can get
Cut them in half, core them, & lay them
with the flat side down to the Dish. lay them
single as close as you can. squeeze a Lemon
to two spoonfull of Orange or Rose Water &
pour over them shred Lemon peel very fine
& 1 lb between, & grate sugar all over them,
put them in a quick oven. half an hour will
bake them

To make a rich Posset

Boil 3 oz of grated bread in a quart of Milk with a stick of cinnamon and some lemon peel shred very fine, thicken it with the yolks of 3 eggs well beat with a little sugar. pour it into a Bason and put in white wine to your taste, keep stirring it all the time. a few Naples Biscuits thrown in is a great improvement.

Barley Milk

Take one coffee cup full of scotch Barley, and a quart of Water. set it in the oven till it be quite soft, mix it with milk a proper thickness, a little cream is an improvement. sweeten it to your taste

Barley gruel, a pretty ~~and~~ per Dish 23
Of 3 ounces of pearl Barley, make a quart of
Barley Water, put to it a $\frac{1}{4}$ of a lb of currants,
when they have boiled a little, set it to cool,
& beat up ~~the~~ two eggs and put into it, with $\frac{1}{2}$ a
pint of wine, $\frac{1}{2}$ a pint of cream, a little Lemon
rind & sugar to your taste, stir it gently
over the fire till it be as thick as cream.

To make Common Curds

put some new milk into a basin, let it stand
about 12 hours. skim it & put the milk in a pan
with a little water, set it on the fire, take 2
eggs beat them well, mix them with the cream
you skimmed of the milk and when the milk
boils put it in, and when it rises put in as
much butter milk as will break it down,
you must keep the pan from boiling by pouring
in cold water, when it is sufficiently broke put it
in a sieve to drain, the should not be used till
they have stood all night

Sunglass Humming

Take $\frac{3}{4}$ of an oz of Sunglass boil it in a pint of water till half be wasted. 2 oz of sweet & $\frac{1}{2}$ an oz of bitter almonds. half a pint of cream, sugar & cinnamon to your taste. ^{boil &} Strain it. & keep stirring it till near cold. put it into cups. Dipped in cold Water.

To make whipt Sillibubs

Take one quart of cream & boil it. let it stand till it be cold add one pint of white wine & Lemon peel pared thin & steeped in the Wine two hours. to this add the juice of a Lemon & as much sugar as will make it pretty sweet put it into a leason & whip it one day till pretty stiff. — fill your glasses a Day before you use them. — NB. let your cream be full measure & the wine rather less. — they will keep good 2 or 3 days —

31
a Grated Bread Poffet
three pints of milk, a penny roll grated, a tea
cup full of made wine, sugar to your taste. Boil
the milk alone & put the crumbs into it
before it be taken off the fire. -

Egg Cheese cakes

4 eggs boiled hard and shred fine, 1 raw egg, 4 oz Butter.
4 oz sugar, 4 Do currants, a little nutmeg. mix these
well together & Bake them in a quick oven,
and quantity makes nine.

excellent Cheese cakes

2 oz millet creid in milk. 3 eggs. a little nutmeg.
2 or 3 apples roasted. sugar to your taste. beat these
well together with a little Lemon peel & Bake them
in a quick oven

Curd cheese cakes S. Jarratt

Take eight spoonful of curds. 2 oz Butter the yolks
of 4 or 5 eggs. rind of a lemon. 2 oz almonds beat fine.
a little mace & cinnamon. sugar to your taste. beat
these together about ten minutes. may add a few
Currants if you chuse -

To make Cottage Curds

Pour some boiling water into new buttermilk lay the curd on to a cloth to drain, mix with it some new milk or cream, and sweeten it to your taste.

Artificial Yeast

Boil potatoes of the mealy sort till they are thoroughly soft, skin and squeeze them through a cullender to prevent any knots, put as much hot water ~~to them~~ as will make them of the consistency of common ale Barm, but not thicker, add to every pound of potatoes when boiled 2 ounces of sugar or treacle and while just warm, stir in two Spoonfull of common Barm, keep it warm till it has done fermenting, and in twenty four hours it is fit for use. — one pound of Potatoes will make a pint & 1/2 of Barm, let your bread stand eight hours to rise, use the same quantity as of common Barm. It will keep three months.

Take one ^{2^{oz}} handful of hops and boil them in 2 Quarts of water till one half is boiled away. strain the water from the hops and put 2 table spoon full of salt and half a tucupful of sugar, or treacle. and then stir in 1 ^{lb} pint of flour. after this put in one table spoon full of Balm of the last making while the whole is new milk warm. It will be ready for use in 12 hours and will keep 6 months.

Galina birds & whery

take a number of the tough coats that line the ^{inside of} gizzards of turkeys & fowls and after cleaning them from contained pebbles &c. strew a little salt upon them & hang them up to dry. when intended for use, break a few pieces and pour a few spoonful of boiling water, after standing all night the infusion may be used in the same manner as sunset made from the stomach of calf. —

~~Take 1/2 lb of Apples~~

Take 1/4 lb of Apples, 1 lb fresh suet chopped very small
1 lb currants, the rind and juice of a Lemon. the rind
either cut very small or grated, cinnamon and sugar to
your taste. mixt them all well together, and put
them in good puff paste, - N.B. it is an improvement
to boil the Lemon (after the rind is taken off) till
soft, & pound it - first taking out the seeds. -

To make Cream Curds

Take 2 quarts Water. let it boild. have
ready 1 quart sweet-cream, five eggs well
beat & strained, mixt them together and put
them into the boiling water, stir them, and
let them stand on the fire while the whey
be clear, then put them on a sieve to drain

Cream Cheese

35

Take one Quart of new milk and 1 pint of cream, set it in a warm place untill it is coagulated, then pour the thin from the thick part, put the latter into a Vat lined with a fine cloth, turn it into clean cloth every day, & in a week it will be fit for use.

The vat should be 9 inches long $4\frac{1}{2}$ wide, & $2\frac{1}{2}$ deep, with holes round the bottom.

Cream Cheese

Six pints new milk $\frac{1}{2}$ pint cream turn it with a very small quantity of rennet. - put it into a vat without a bottom set it upon rushes, let it stand in a warm place till settled, then take the vat off & turn it. - use no cloth or weight. - if it be wanted a little richer may put in more cream. -

Humming N^o IV

To every oz of Isinglass put two quarts of
 New milk & $\frac{1}{2}$ oz butter almonds beat it
 $\frac{1}{2}$ an hour over a slow fire, sweeten it to
 your taste. Strain it, may add a little brandy.

Excellent custards

boil
 a pint of new milk, let it stand to cool,
 put to it about the size of a large walnut
 of fresh butter, add four eggs well beat &
 strained, set it over a slow fire keep stirring
 till it is pretty thick, sweeten it to your
 taste, when cold put in a little brandy,
 may add an oz of almonds beat pretty fine -
 and if a ratafia taste be liked a few bitter
 almonds. -

For making Emollient Liniment 37

Take $\frac{1}{4}$ lb of White Wax 1 lb of Tallow Oil 2 oz of Saffron 1 Tea spoonful of Olive Oil Melt the wax & saffron together over a slow fire cut the tallow into small pieces and add it to the rest of the ingredients when melted tie a few small pieces of scarlet wool up in a piece of muslin which must remain in the vessel until it has given out a sufficiently deep colour it will then be fit to pour into moulds.

A very good Lard Loaf

1 lb of Flour 2 lb of moist sugar 6 oz of butter 2 lb of currants 1 lb of ground Coriander seeds 1 grained nutmeg a little ground cinnamon and corded lemon 4 oz of Volatile salts put clay into the other ingredients then warm a quart of milk pour it into the other ingredients flour and put it in a pan or pot and bake immediately the butter is rubbed into the flour and one egg.

To preserve strawberries.

Take equal weights of fruit and sugar lay the fruit in a large dish and sprinkle half the sugar in fine powder over and let them stand until next day when add the remainder of the sugar and boil 4 of an hour then

30 take out the strawberries into jars and allow
the syrup to boil a while longer until it is a
little thickened and pour it upon the fruit. -

To make calves foot jelly -

To a quart of calves feet add 1 gallon of water
let them boil until one half is consumed then
put it through a sieve when cold strain off
the fat then put it on the fire till it is dis-
solved put in a little nutmeg and cinnamon
the juice of two lemons and the rind of one
let one think it has given sufficient flavour
while wine and sugar to your taste the whites
and shells of six or seven eggs well beat
and mix them ^{well} together and put it over
the fire till it boils up then put it in your
jelly bag till it runs fine. If you think
your stock too stiff you may add water -

Arrow root blanchmange

Take two oz of the powder form it into a
thick paste with cold water on this put 1 lb
of boiling milk having flavoured it
with a little lemon juice or rose water
boil it ten minutes stirring it all the time
pour it into a mould and leave it until next
day - it may be set 10 or fifteen minutes not stirred

Blanc Mange.

39

A pint of new milk and a gill of cream
with an ounce of isinglass boil it about $\frac{1}{2}$
of an hour sugar to a little rose water & lemon.

Restorative Jelly

2 oz of isinglass 2 oz of sugar candy white
to my Gum Arabic a nutmeg and a few
cloves pounded add to these ingredients a
pint of port wine & a pint of hot water
till the whole is dissolved.

Take the size of a walnut three times a
day rolled Sugar bread

$\frac{1}{2}$ lb of bread 1 oz of butter $\frac{1}{2}$ oz of brown sugar
2 $\frac{1}{2}$ oz of flour and oatmeal mixed half & half
ginger to your taste bake in a slow oven

Highflakes Ten cakes

4 lbs of flour $3\frac{1}{4}$ lb of lard butter mixed
3 pints of milk $\frac{1}{2}$ lb of yeast a little salt

$1\frac{1}{2}$ of flour 2 pint of bread 1 oz butter

Apple Jelly

pare, & core 40 apples. put them in a jug with
 one quart of water. set it in a pan of water
 & coddle untill very soft. let them drain thro
 a Jelly bag, — to every pint of Juice put one lb
 of sifted loaf sugar. — boyl the Juice $\frac{1}{2}$ an hour
 with the rind of a lemon, ^{before} adding the sugar,
 then boyl 20 minutes. put in the Juice of the
 lemon five minutes before taking it off the fire,
 skim it well, & put it into moulds, cover with
 paper. — The rind of the Lemon must be taken
 out when the Jelly has done boiling. —

To every gallon of Water put two pounds of
 the very coarsest sugar boyl and skim thoroughly
 then put one quart of cold water for every gallon
 of hot when cold put it into a toast spread
 with yeast stir it nine days then bowl and
 set in a place where the sun will lie on it
 with a bit of slate ^{or paper} on the bung hole. Make in
 through it will be ready in six months —

Vegetable Lozenges

Black Currants to be baked in an oven
& the juice pressed out, as much sugar
to be added as will make it palatable
with salt petre. but not so much as to
make it unpleasant, the whole to be boiled
untill a stiff conserve, ^{pour it on a dish} cut into small
squares, and if not sufficiently stiff, may
be done a little in a cool oven. —

all Makes

Take a $\frac{1}{4}$ peck apples, do of Pears pared
& cored. $\frac{1}{4}$ peck of Plumbs. $3\frac{1}{2}$ lb. of brown sugar
put them into the oven till soft, when take
out to be boiled half an hour, pour it on
to a dish, & cut it out in what shape you
choose. —

To preserve Plumbs for Pies

Put a quart of Damsons or any kind of Plumbs into a jar, with half a pound of sugar, tie them well up with a bladder. Set them in a pan of cold water, and let them boil twenty minutes, set them in a dry cool place. ^{& not} ~~with~~ opening them till they are wanted for use.

another way,

put a pound of any kind of Plumbs or Cherries into a jar, strew over them six oz of lump sugar pounded, cover with two Bladders each separately tied down, set them in a pan of water up to the neck, and let them boil three hours

Plumbs boiled as above keeps very well without sugar, the larger the plumbs the better.

{ This pick'd Strawberries weighs
4 lb

to preserve 1. *Magnum Bonum* Plumbs. ⁴³

Take six pounds of Plumbs. prick them with a needle to prevent bursting - simmer them very gently in a thin syrup made of one pound of sugar and a pint of water (for about 15 minutes) put them in a bowl and let them stand three days. - then make a syrup with $2\frac{1}{2}$ lb of sugar, with no more water than what hangs to large lumps of sugar tapped quickly, boil the Plumbs in this fresh syrup after draining the first from them. boil them gently till they are clear and the syrup adheres to them. put them one by one into small pots and pour the syrup over, put brandy papers over & keep them for use -

N.B. by adding a little moist sugar to the first syrup, & boiling it well, it makes a good common sweetmeat. - may do half the Plumbs at one time if the pan is not large enough to do them all at once in the thin syrup.

To preserve Wine Sours

Take the finest Wine Sours; run a pin down the seams skin deep put them in a jar with half their weight of sugar, & set them in a pan of water to stew for about $\frac{1}{2}$ an hour. the next day pour the syrup from the plumbs and boil it with a little more sugar; let it stand another day, and then give the plumbs a boil; then boil the syrup to a proper thickness let it stand till near cold and pour it on the plumbs.

To preserve Gooseberries.

Boil a peck of Gooseberries one hour; then ^{put six lb. of sugar to them &} ~~next day~~ ^{next day} boil them another hour. keep them for use.

To preserve Red Currants

So one quart of pick'd Currants put one lb. of finest sugar - boil them exactly 20 minutes, pretty quick.

Boil Currant Jalee fifteen minutes.

To Preserve Apricots

45

Before they are quite ripe gather them, stone and peel them. then weigh them & put an equal quantity of sugar beat fine. lay them in a pot with the sugar, let them stand all night, put them in a pan over a slow fire. boil them gently ten minutes. put them gently back into the pot, cover close and let them stand two days. then boil them $\frac{1}{4}$ of an hour, and put them into pots. take out the broken ones strain the syrup and put the bits into the broken ones, the fine syrup pour over the whole ones, and keep for use.

To preserve Kentish cherries
Weigh the fruit with the stones and stalks and to every twelve pound add four lb sugar. stone the fruit, add the sugar, and boil to a Jam.

To make Gooseberry Vinegar

27

One quart of ripe gooseberries. 1 lb and $\frac{1}{4}$ of ~~the~~
~~coarsest~~ sugar. to every gallon of Water

First put some hot Water to the ^{gooseberries} ~~berries~~, and
let them stand a day or two. strain them out
and put the sugar to the liquor. Don't heat it,
put it into a Cask and let it stand in a
warm place till the summer after.

~~out~~ Barrels hold 8 gallons. one bush gooseberries 10 lb Sugar

To make Green Gooseberry or Currant Wine To Make
To a gallon of Gooseberries (not heaped) crushed, put
a gallon of Water. let it stand 3 Days, stirring
it up twice a day. then strain it. and to every
gallon of Liquor ale measure put three lb and
half of sugar. let it stand in a Tub three
Days and stir it once a day. then turn it. and
in five or six weeks rack it off. put ⁱⁿ some
Winglass that is dissolved and close it up 3 weeks
then bottle it.

2^d Elder Berry Wine

To one gallon of Water, put 2 qts & a 1/2 of picked
Berries. Boil them in the Water 1/2 an hour, strain
them through a thick sieve & put 3 lb of moist
sugar to every gallon of liquor boil & skim it
an hour, beat up the whites of 4 fresh eggs in
a little water, Boil in a few cloves, about
ten minutes before you take it off. When it
is cold put a little new Barm to it, & let
it work 4 or 5 Days, stirring it once a Day.
then it & put 2 lb of sun raisins to every five
gallons of liquor, and a few cloves with a little
Sunglasp, it will be ready to bottle in about
three months.

Imperial
Cream of tartar 2 oz, juice & rind of 2 Lemons, 7 quarts
of boiling water poured on to them, strain it through
a gauze sieve, sweeten it to your taste & bottle it.
It will be fit for use the next Day.

Ginger Wine

209

To four gallons of water, put seven pounds of
 Sugar most Brown Sugar and full 1 oz of ginger
 bruised, with $\frac{1}{2}$ an oz of Dried orange peel -
 boil these together for an hour, and when cold
 add the juice and peel of six good Lemons, and
 two pounds of Raisins, put into the cask a
 small cup full of Cam. when it has done work-
 ing ~~stop~~ ^{stop} it close, it may be bottled in ~~4~~ 4
 weeks and is fit to drink immediately -

NB put into ^{the} cask before you stop it up a quarter
 of an oz of Singlass to fine it. ~~and xxxxxxxx~~
~~the xxxxxxxx~~

To make Raspberry Vinegar

Take one quart of Raspberries, steep them
 in a pint of vinegar two or three days,
 then strain them and boil the Syrup with
 one pound of Lump Sugar. - when cold
 bottle it for use -

To increase Fermentation in bottled ale or Porter

To one pint water put $\frac{1}{2}$ lb Sugar, boil
them together a few minutes, when new
milk warm, put in a table spoonful of
barm to work, when clear, put 3 table
spoonfuls into each bottle, it will be
fit to use in 5 or 6 days. —

If the liquor be hard, take the acid or with
a little prepared oyster shells, or quick lime,
before bottling it —

To make Fumelles

Flour Loaf sugar of each 1 lb. Butter $\frac{1}{2}$ a lb 3
eggs beat with a little rose water or spring water
a quarter of an oz of Coriander seeds, which make
into a paste - turn them into a small roll, what
shape you chuse. - S ☉

To make Buns

one pint of milk, one egg, two oz of Butter
which melt in the milk a little Barm.
make it into a light paste which will roud
let them stand $\frac{1}{2}$ an hour before they go into the
oven. bake them on tins

To make Tea cakes

Take 2 lb of flour $\frac{1}{4}$ lb Butter a little brown sugar
& little Barm. knead them up with butter melt
ed in water

Gingerbread

S. Marriott

1 lb Flour $\frac{1}{2}$ a lb of Treacle $\frac{1}{2}$ a lb coarse sugar. $\frac{1}{4}$ lb of
Butter an oz of ginger $\frac{1}{2}$ an oz of caraway & $\frac{1}{2}$ a oz of
Coriander seeds. -

Ginger bread a second way

53

Take 1 lb and $\frac{1}{4}$ of treacle 14 lb sugar & 2 oz of Butter
1 oz caraway seeds 1 oz Ginger. make it into paste
with flour

To make Dry Biscuits

Take a quart of new milk 2 oz of Butter, melt
it in the milk, one small spoonful of Barm,
mixt them all together, but not too hot, then
take as much flour as will make it into a
paste, set it to rise, then work it well together
and roll them out. and bake them in a quick
oven

Dry Biscuits another way

knead flour into a stiff paste with some
good cream, roll them out and bake them
in a quick oven, may add a little sugar & seeds

To make a Dutch Cake

Dissolve 1 lb of Butter in half pint of milk, 4 spoon-
fulls of Barm, 8 eggs, 3 large spoonfuls of sugar and
2 lb of flour, beat all well together, let it stand to
rise. then put in 1 lb Currants. — as before will
bake it.

Nuns Drops

$\frac{1}{4}$ lb Sugar, $\frac{1}{4}$ lb butter, $\frac{1}{4}$ lb Currants, $\frac{1}{2}$ lb flour, one egg, all mixed together and baked in small lumps. — A.B. may add almonds beat fine. — or bake in small cakes.

Regency Cakes


Six eggs, $\frac{1}{2}$ lb butter, worked together, then add $\frac{3}{4}$ lb sugar, 1 lb flour, grate in one Lemon peel, lay them in lumps and bake them.

Bath Cakes

Take $\frac{1}{2}$ lb butter melted in a tea cup full of cream, 4 eggs leaving out two of the whites a pound of flour a spoonful of barm, the rind of two lemons, grated, mix all together lightly and let it stand three hours to rise, then make them up into ^{small} lumps with one lb of sugar pounded, — the best way to make them up is to divide the sugar into as many parts as there are cakes, and knead it into each.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{2}$ oz of Sugar, one yolk
of egg. mix stiff with boiling milk and
knead thin as a wafer - (line the petty pan)

Grantham Whetstones.

1 lb. flour, $\frac{1}{4}$ lb powdered Lump Sugar, $\frac{1}{2}$ oz
caraway seeds, one egg. made into a stiff paste
with cream, to be very well kneaded, then
rowled thin well knicked and cut into pieces
about 2 inches broad and six inches long. 

Hot Rolls

Take 1 lb $\frac{3}{4}$ of Flour, rub in six oz of butter.
the yolk of an egg and a little lard. mix it
with warm milk. let it lay an hour to rise
and eat them hot. -

To make a Rice Cake

To $\frac{1}{2}$ lb flour add $\frac{1}{2}$ lb ground Rice. 1 lb of loaf Sugar beat
and sifted. 8 eggs. a few caraway seeds. beat it very
well before putting it in the oven.

To make small cakes & Buns

$\frac{3}{4}$ lb of Flour $\frac{1}{4}$ lb Butter, $\frac{1}{4}$ lb sugar, $\frac{1}{2}$ lb Currants
2 eggs a little lemon peel.

Sia Cakes

1 lb Flour 2 oz butter rubed into the flour,
a little lard, a salt, make into a light
paste with warm milk — an egg &
a little soda is an improvement

Ginger Bread S. Hunter

Equal quantities of Sugar, Treacle, Flour
& Butter. ginger to the taste. If too thin
may add a little more flour. — put a spoon
full on an iron plate, set it in a potting
milk oven.

Ginger Bread - N. G.

$\frac{3}{4}$ lb treacle 6 oz butter, 5 oz sugar, $1\frac{1}{2}$ lb
Flour. ginger to the taste.

another way

10 oz treacle 3 oz Butter 2 2 oz sugar $\frac{3}{4}$ lb Flour

Bath Buns

57

2 lb Flour, 6 oz Butter rubed into the flour, 6 oz Sugar, a spoonfull of Barm, 3 eggs put into a pint & filled up with milk, ^{measure} constant to your taste what them rise before the Sugar & Currants mixed.

Plumb Cake

1 1/2 lb Flour, seed, rub into it when cold 1/2 lb Butter beat five Eggs mix them in the middle of the flour with two or three spoonful of good Barm, cover it up and let it stand to rise two hours, then mix it with 3/4 lb Currants, a little mace, Cinnamon, Nutmegs, & Sugar to the taste, 4 pint new milk, may add Candied Lemon & almonds. -
butter the tin well, & let it stand to rise a little before stuck set in the oven, about 2 hours will bake it.

Parkin -

Equal ^{weight.} quantity of Treacle & Oatmeal, ^{a few} ~~are~~ seeds to be mixed up, and when ~~some~~ take a lump out on to a board, rub with the hand lightly until a proper thickness be in the oven, until near - finish, before the fire -

King Cakes

Dinner

To a quarter of a pound butter, put half lb of Flour, rub them well together, then add half pound of powdered Loaf Sugar the rind of a Lemon grated & two eggs well beaten, may add a few almonds beat small. Drop them in small lumps on the tin they are baked on. — bake them $\frac{1}{4}$ of an hour.

Lemon Drops

Dinner

$\frac{1}{2}$ lb Loaf sugar pound'd fine, the rind of a large lemon grated, ten bitter & ten sweet almonds the white of an egg beat to a froth, then beat all together. make them in balls the size of a nutmeg. Bake them on wafer paper in a slow oven.

Ginger Bread &c

$\frac{3}{4}$ lb Flour $\frac{1}{2}$ lb Treacle, 3 oz butter, $\frac{1}{4}$ oz ginger, $\frac{1}{4}$ lb sugar, add a little pearl ashes to 2 spoonful of Malt liquor before mixing it up, roll it out pretty thin in the tin it is to be baked on. cut it into squares.

Biscuits

59

$\frac{1}{4}$ lb butter $\frac{1}{2}$ lb flour $\frac{1}{2}$ lb lump sugar beat fine three eggs. Dropped on to a tin.

Cakes A. Churchill

$2\frac{1}{2}$ lb flour $2\frac{1}{2}$ lb moist sugar one oz butter one egg, $\frac{1}{2}$ small tea spoonful Soda.

Thornsbury Cakes

$\frac{1}{4}$ lb Flour 2 oz butter 2 oz sugar one egg

Prince of Wales Biscuits

1 lb Flour. $2\frac{1}{2}$ oz Butter half ^{gill} ~~point~~ Water, knead them very well. This small quantity of water makes them require much kneading before they can be made into a paste.

Plumb Cake m.w.

$\frac{1}{2}$ lb Flour very well Tread in the oven. 6 oz Butter, 6 oz Sugar, 6 oz Currants, five eggs. The white & yolks beat separately. N.B. The butter should be rubbed well into the flour, or beat to cream & all beat well together before putting it in the oven.

Buns

one lb Flour, three oz sugar, one oz Butter. one egg.

Cucurants, seeds, & lard, mix with warm water to a very light paste, beat them very well & put them on tins to rise. when half baked brush them over with water.

Arrow Root Blancmange

Take a pint of new milk and a stick of cinnamon and let it simmer for ten minutes then add 2 table spoonfuls of arrow root mixed up with milk & boil the whole for three minutes sweeten to taste and put it into moulds —

To destroy vermin in beds &c

Dissolve half an oz of corrosive sublimate in a little spirits of sassa then add half a pint of spirits of Turpentine wet the spot affected with a small paint brush —

64
Stone ^{or bacon} Pork requires 1 lb. of Salt & 1 oz Salt Petre to
cure it. — It loses about $\frac{1}{2}$ lb at a stone in drying.

Kind of preparing East India Rice
Wash the rice well in soft water, and boil it
10 minutes then drain the water from it and
shade the pan as you do when drying potatoes
till the rice appear frothy even, put it into
a dish and crush it with a wooden spoon
afterwards add what ingredients you wish
in puddings you please

Memorandums

65

a calf head takes 2 hours boiling. -
in our steam pans. - a large Fowl
1 hour. a breast of veal 1 hour & $\frac{1}{4}$ - -
 $\frac{1}{4}$ lamb all night or 1 hour & $\frac{1}{2}$ roasting

$\frac{1}{2}$ Peck Raspberries weighs 6 $\frac{1}{2}$ lb.
a peck or 8 quarts of Gooseberries weighs
16 pounds. 7 pints picked strawberries
weighs 4 lb. - -

a peck and $\frac{1}{4}$ white currants was six
quarts of juice

1814 5th mo I put 5 gallons of water to seven pounds
of lime, to keep eggs, (left the bottom or thick
part out - 1815 the eggs kept very well

one pound of green wash is sufficient for
our summer house - 2 quarts, (2 parts water &
one milk) will do it twice over.

in 1814 we had only $\frac{3}{4}$ lb. which does not give it sufficient
colour

To Pickle Onions

peel your onions, & give them a boil in milk & Water, boil a little black pepper and Ginger in the vinegar and pour it hot upon them. —

To Pickle Cucumbers

Let your cucumbers lie in strong salt and water till they are turned yellow, then scald them in the same twice a day, till they be green, then boil some black pepper and race ginger in your vinegar and pour it hot upon them.
you may pickle radish buds the same way. —

To Pickle Red Cabbage

Let your cabbage stand till the frost has taken it cut in very fine, & throw over it some salt & salt petre let it stand all night, boil some black pepper & race ginger in your vinegar & pour it hot upon it, & keep it for use. —

To pickle Cabbageflowers:

67

Give them a boil in milk & water and put them
on a sieve to drain. Boil some whole pepper in
your vinegar and pour it hot upon them. —
if you chuse it add boil some Cockscut in a
little vinegar by itself & pour it upon them

Indian Pickle

Take Cabbageflowers, Cabbage or any thing of the
kind, pull them in small pieces. give them
a boil in salt and water, to make them a little
tender but not to break. Lay them on a large
sieve and dry them till they look like bits of
leather. — Take Vinegar, to every tree quantity
put 2 ounces turmeric ^{or cut} ~~powder~~ ^{bruised} ~~powder~~ ^{1 lb. ginger},
1 lb whole pepper, ^{one spoonful salt} let it boil about 10 minutes
put the dried vegetables into a jar. Sprinkle among
^{them} 1 lb. brown mustard seed. pour the vinegar
boiling hot upon them. may add vegetables as
you think proper. always boiling & drying them
as above directed

* & put into a little old muslin.

Sponge Cake

Take 6 eggs, beat the yolks half an hour and the whites to a froth, $\frac{3}{4}$ lb. of sugar pounded put the sugar to the yolks then add the whites also add 6 oz. of fine flour and beat it well It should be put into a moderate oven directly it is mixed & bake about an hour.

A common Plum Cake

Take $1\frac{1}{2}$ of flour dried and cold. rub into it $\frac{3}{4}$ lb of sugar butter. Beat 5 eggs well mix them in the middle of the flour with 2 or 3 spoonful of good yeast cover it up with flour & let it stand to rise ~~two~~ two hours or more. Then mix it up with $\frac{3}{4}$ lb. of currants, cleaned & dried a little cloves cinnamon mace nutmegs & brandy candied

lemon a lemon and sugar to your
taste also a little new milk, warm
to make it up of a proper lightness
rather more than half a pint.
Butter the tin well and put it
in let it rise a little before it is set
in the oven, about 2 hours will
bake it.

Tea Buns

1 lb. of flour, 2 oz. of Butter rubbed in
the flour 2 oz. of Sugar 2 oz. of Currants
a dessert spoon full of yeast The whites
of two eggs set it to rise with half a
pint of warm milk let it stand
half an hour by the fire beat the
whites to a stiff froth make it up
with a spoon to a light paste it may
stand an hour or more roll it out
thick and cut your cakes with a

wine glass butter your tin same a
small quantity of the yake of egg
mixed with half a teaspoonful of
milk to rub on them sift a little
sugar let them stand before the
fire an hour before they are put in
the oven lay them close together
on your tin.

Dr Andrews receipt for bread.

Take 1oz of carbonate of soda $\frac{3}{4}$ of an oz of
tartaric acid, mix them well together in a
dry mortar, put this to 7 lbs of flour & is of an
oz of salt, and mix all well together in a
dry state. Then make it into dough with $\frac{1}{2}$
a gallon of cold water, put it into tins &
do not allow more than 5 minutes to elapse
before it is placed in the oven where it should
stand the usual time - the result will be a
fine spongy loaf of bread weighing 10 lbs & a $\frac{1}{2}$

NB Be sure and purchase the materials of
respectable druggists -

To remove obstruction in a young person
Take $\frac{1}{2}$ lb of Treacle 1 oz of sulphur 1 of
coarse mustard 3 Tea spoonfuls of Must filings
from the Whitesmith sifted mix them and take
3 Tea spoonfuls night and morning until the
whole is taken. Rest a week and repeat the
medicine until it produces the desired effect.

To take out Iron Moulds. Take 2
Lb of cream of Tartar $\frac{1}{2}$ oz of salt of
sorel mix these well together and use the
same as salt of lemon.

~~Sorel~~ cures -

Set on the fire $\frac{1}{2}$ a pan of cream when
they when it simmers add three pints of
butter milk and 1 Pt of new milk when
the whole nearly boils pour in a little
water which will make the curds rise to
the top. then take them off.

For a cough

$\frac{1}{2}$ oz of Syrup of squills
 $\frac{1}{2}$ oz of Honey
 $\frac{1}{2}$ oz of Syrup of poppies
 $\frac{1}{2}$ oz of Syrup of Marshmallows

Marking Ink

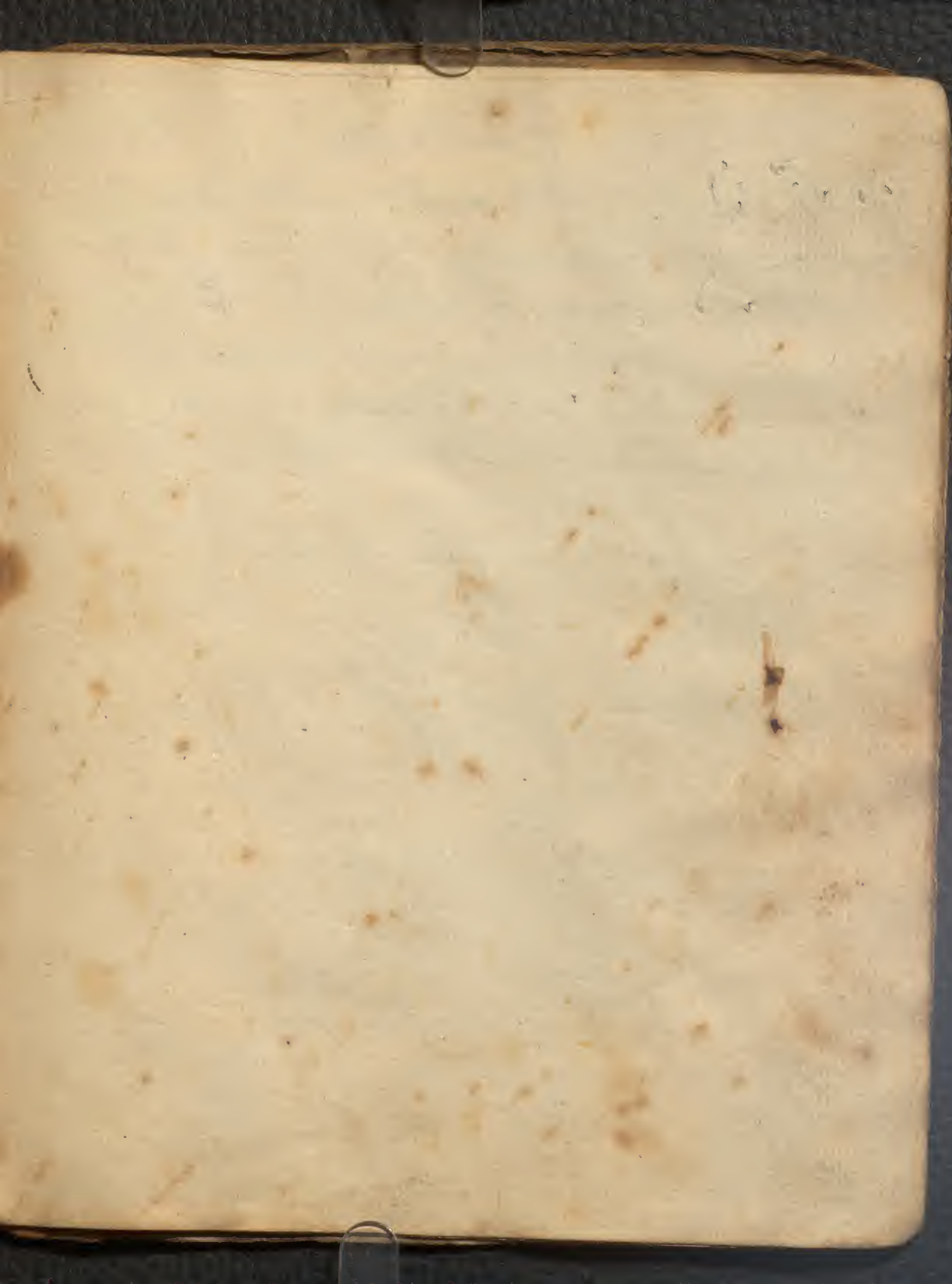
Lunar caustic 100 grains - Gum Arabic
2 Drams - Rain water by measure 1 oz
sap green sufficient to colour it

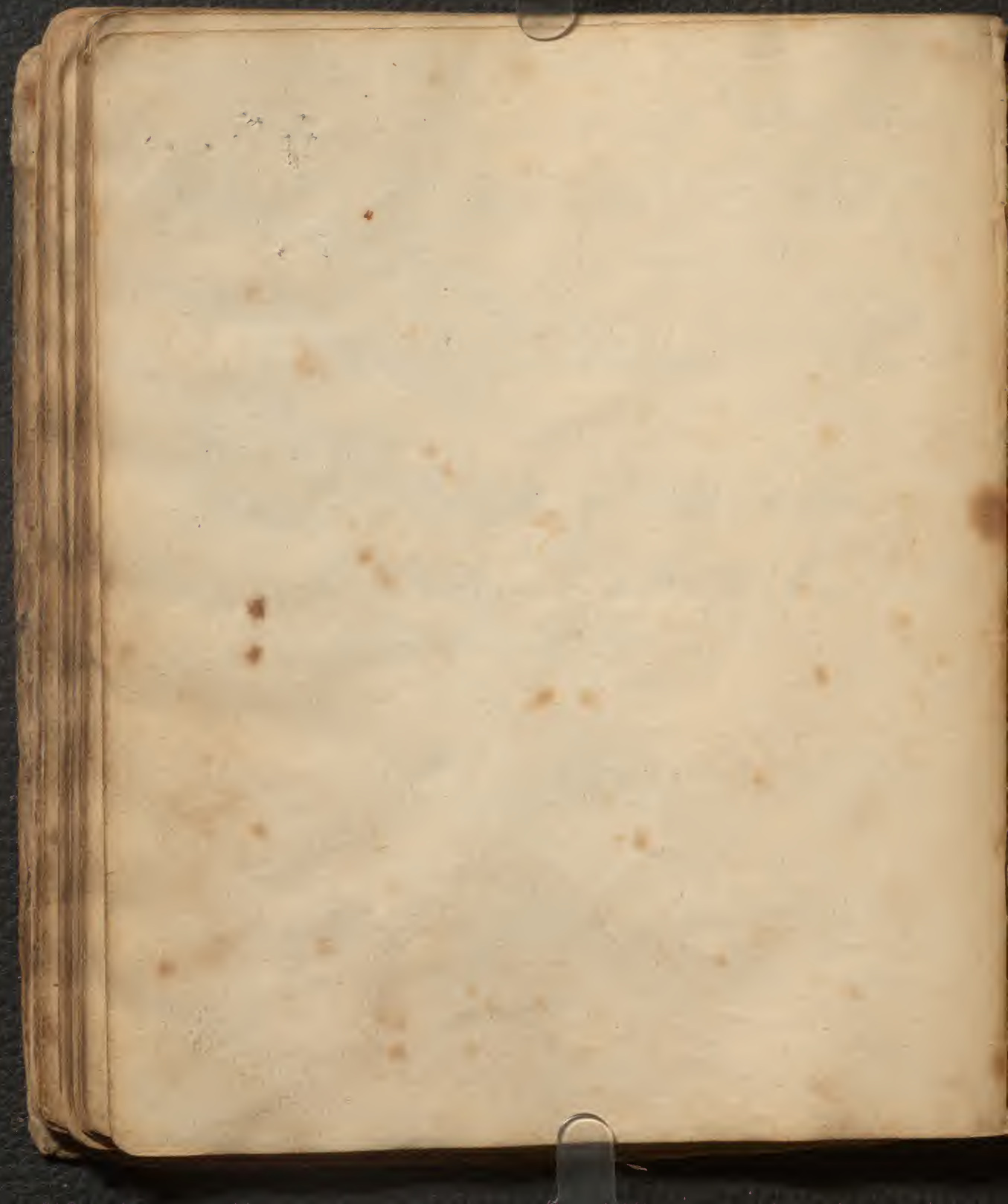
Separating Liquid

Salt of soda 1 oz - (Rain water 2 oz)
measure

Mixed Pies -

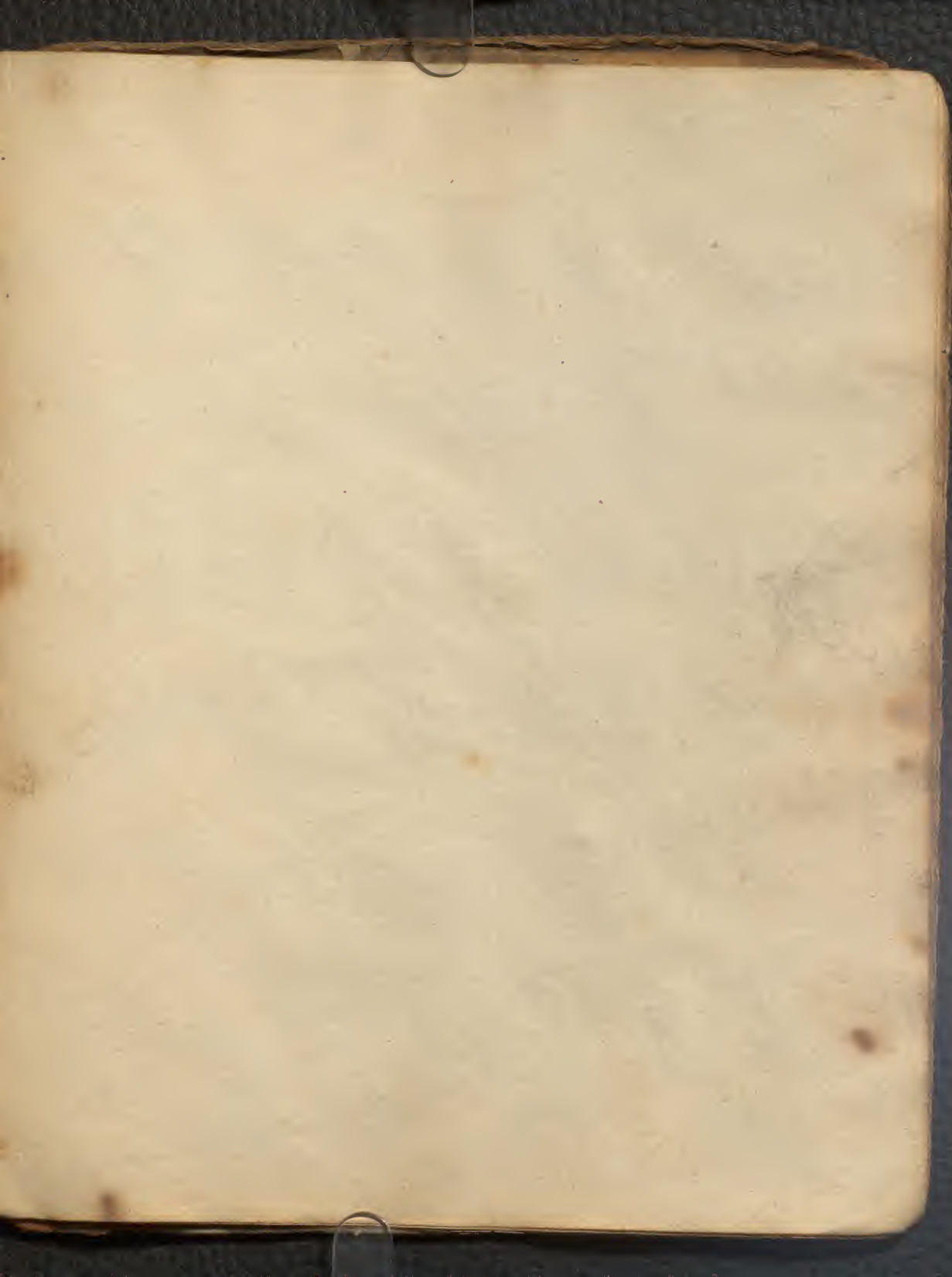
2 lbs of Beef - 2 lbs. of Suet - 4 lbs. of
Apples - 4 lbs. of Sugar - 2 lbs. of Currants
and 2 lbs. of Raisins.

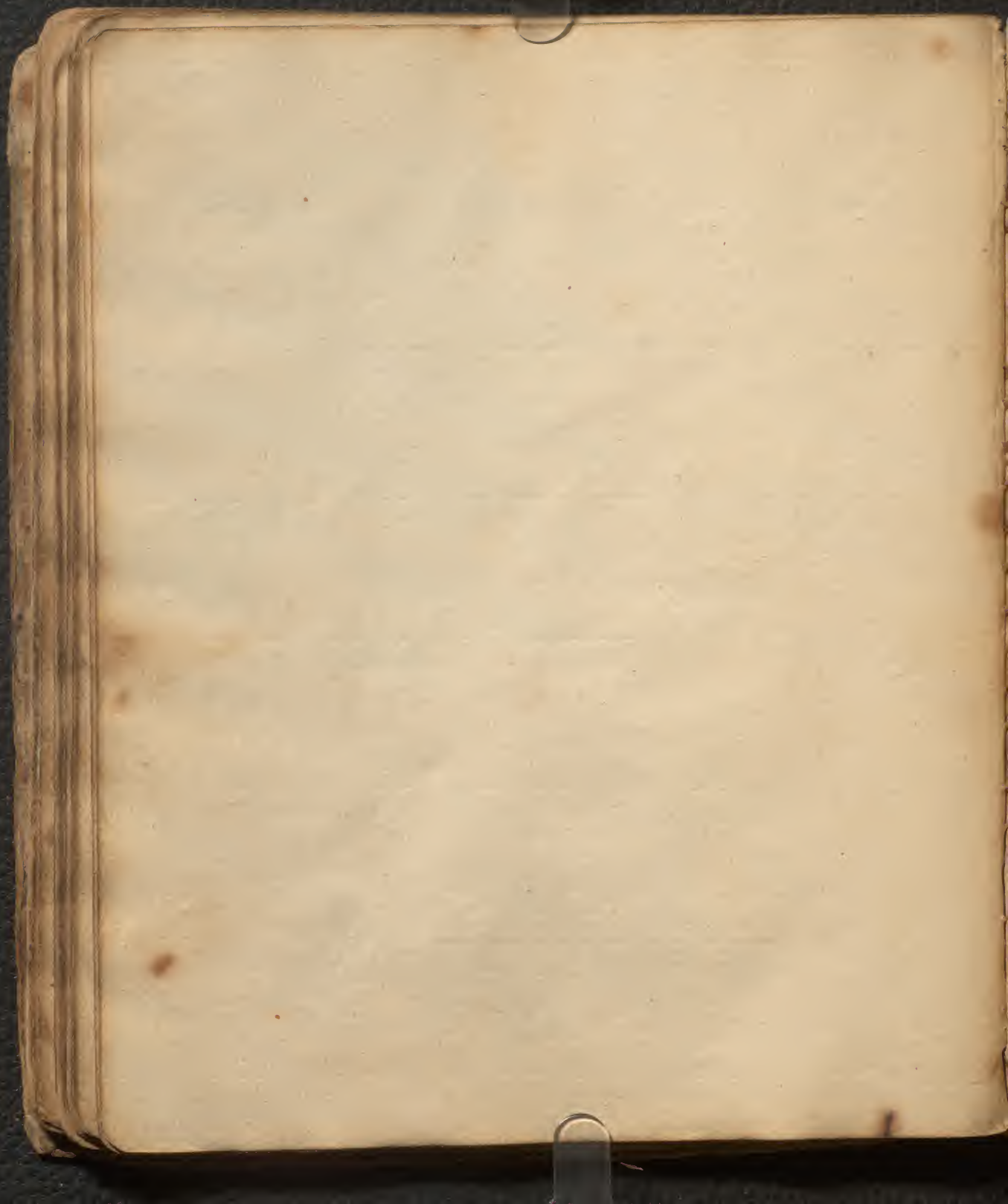


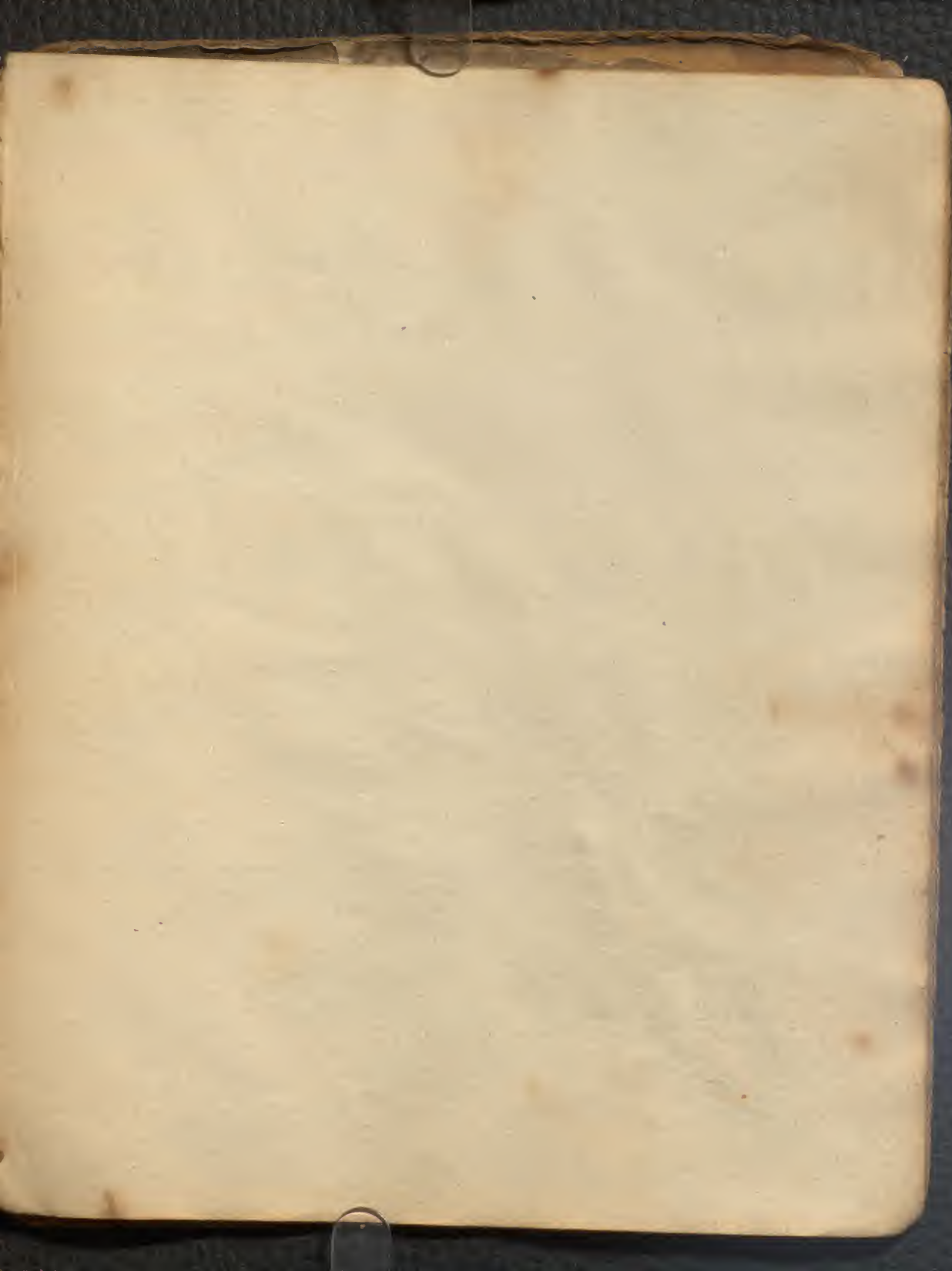


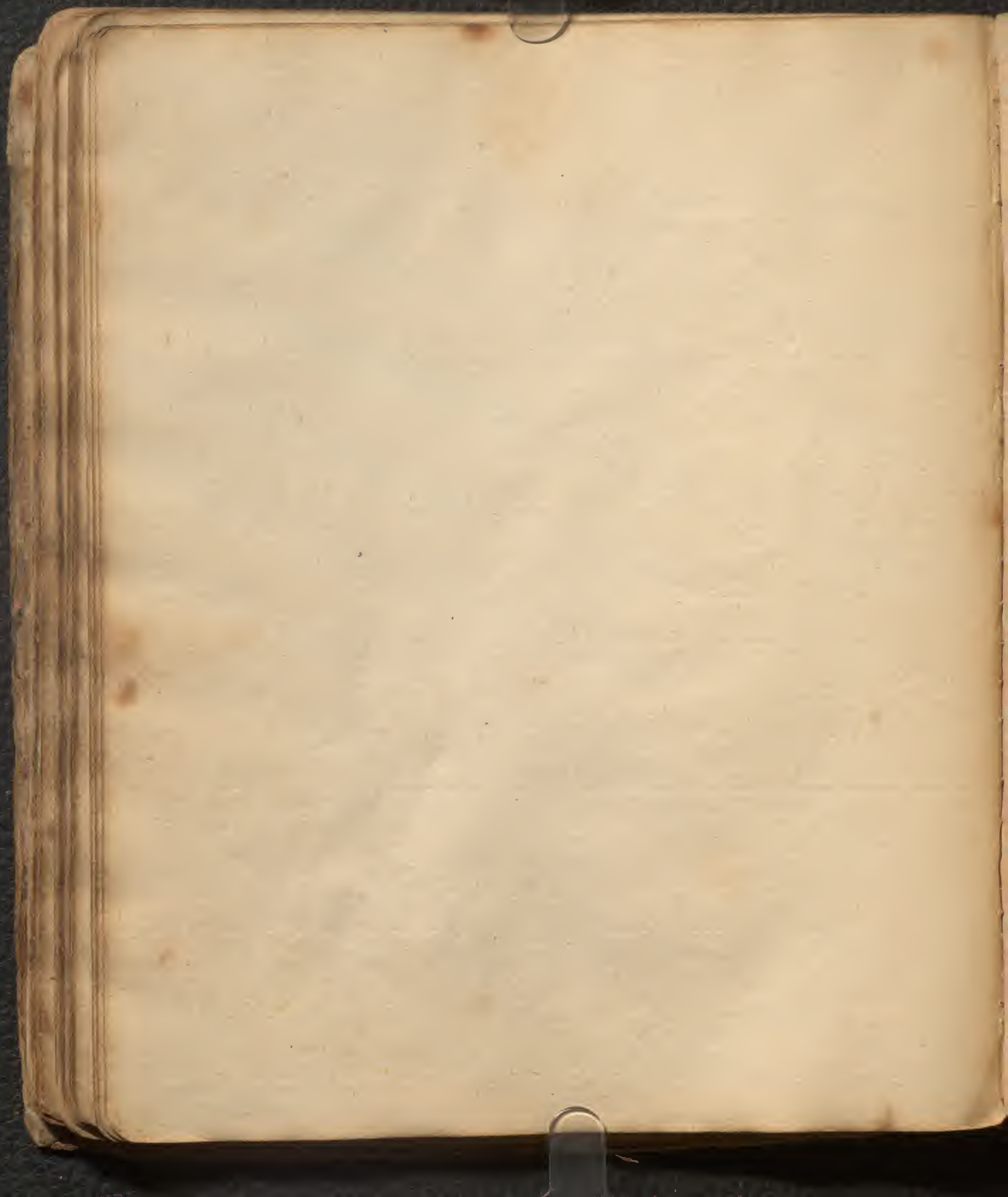
To Stew Cheese

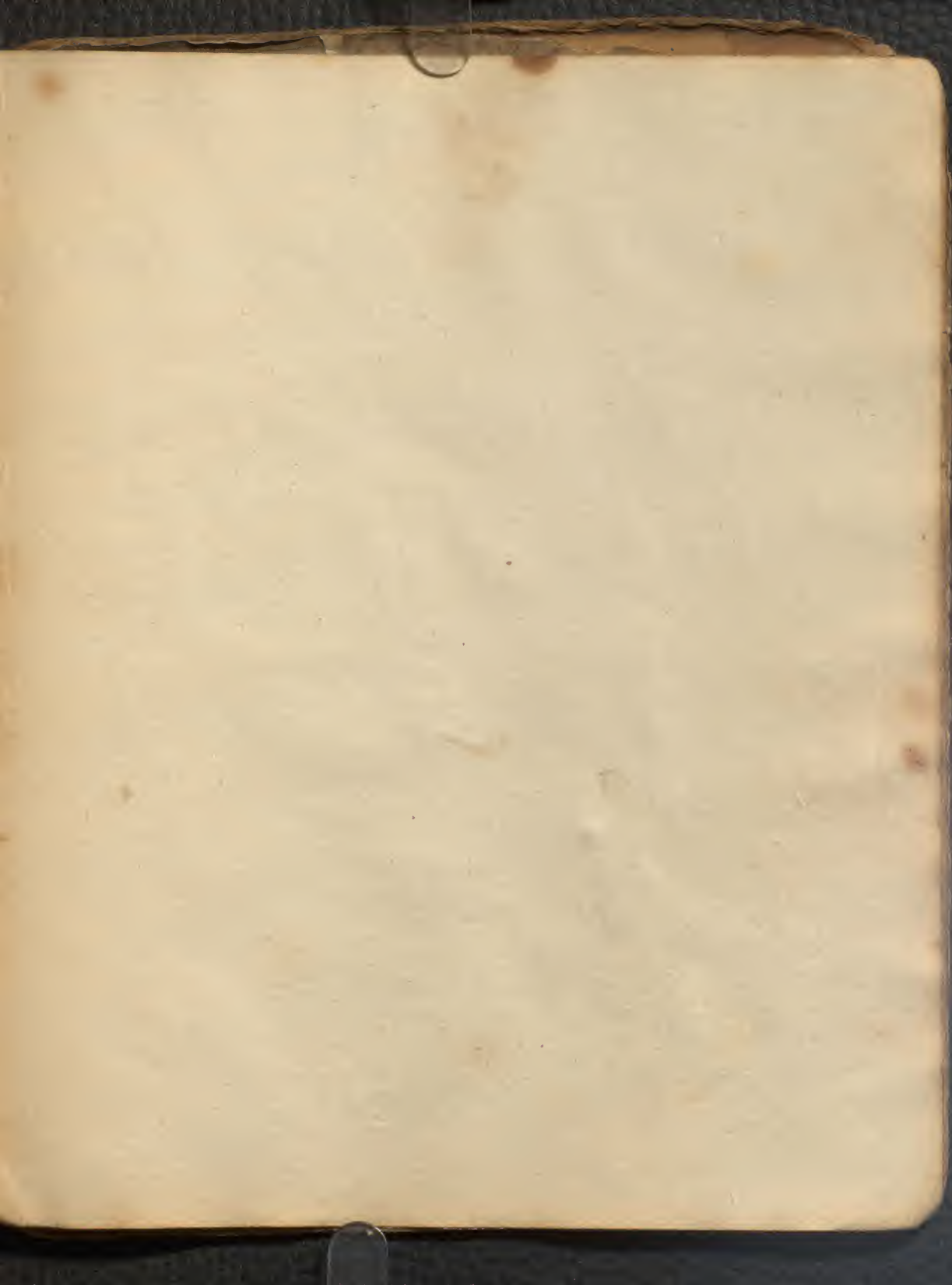
Take old cheese dry & strong grate it onto
a plate, put to it two spoonful of ale &
2 of water, and lump of butter. set it in
the oven, keep stirring it with a knife
till it be all melted, send it up on the
same plate. - see Macaroni page 8

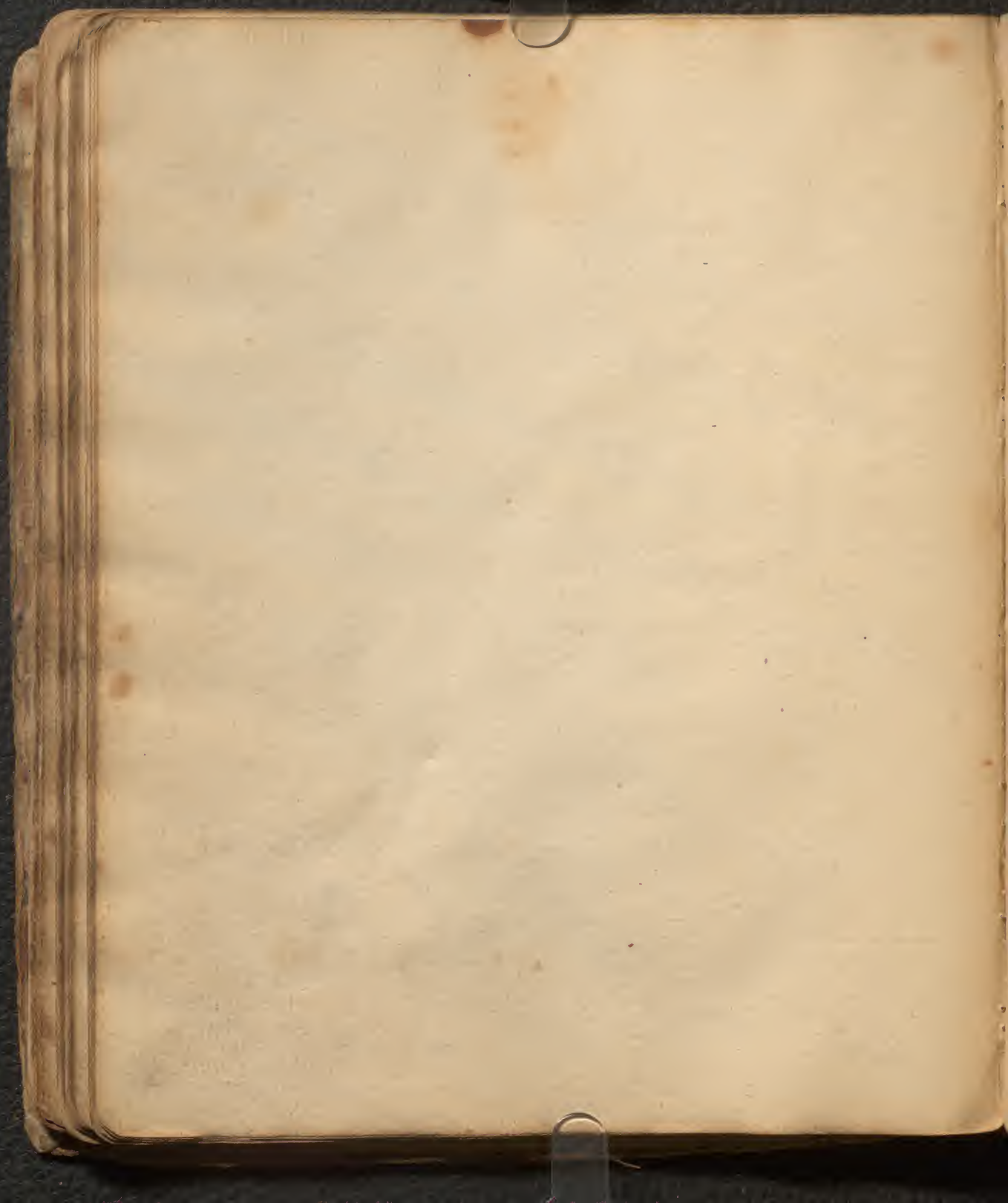


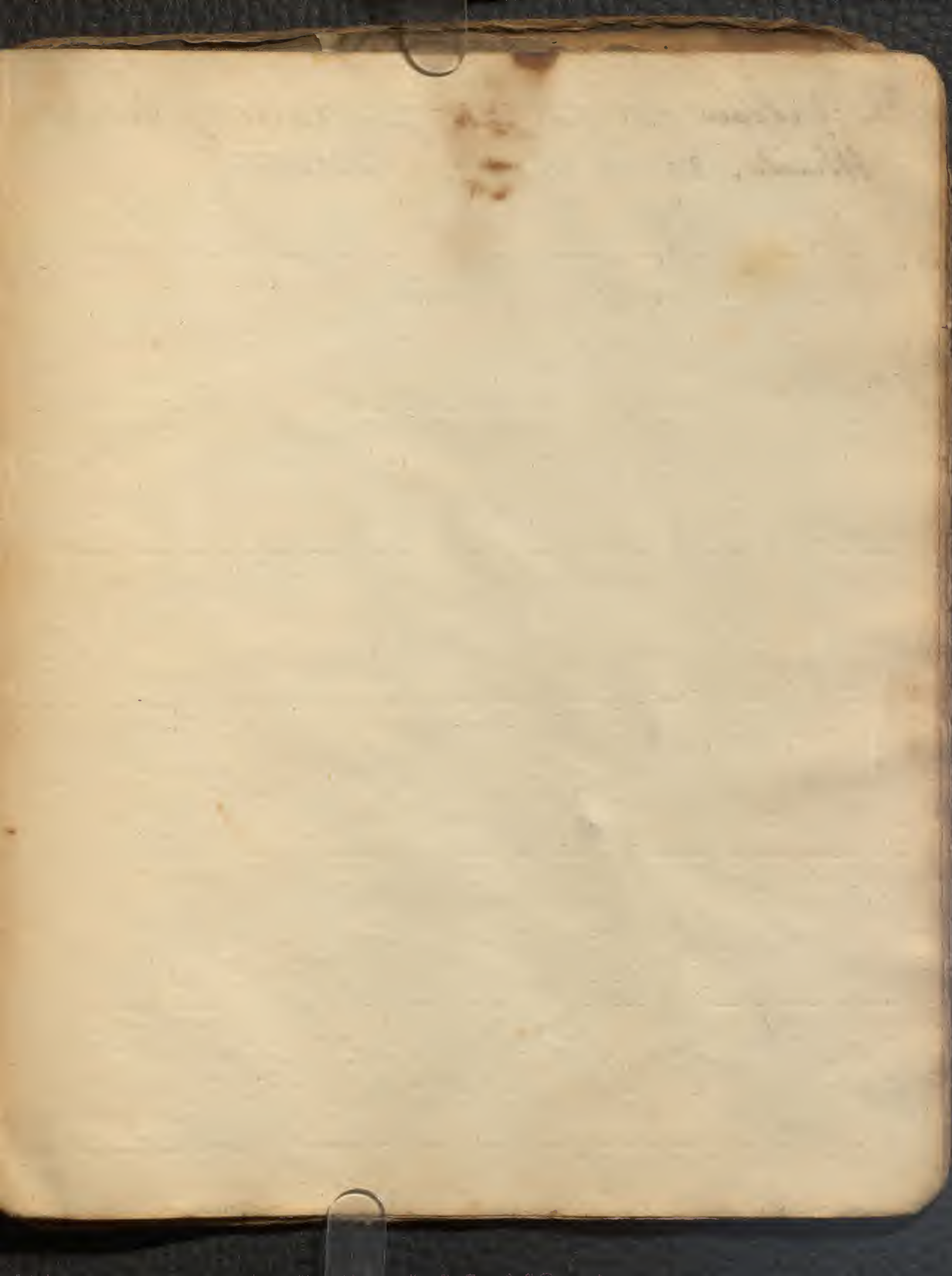




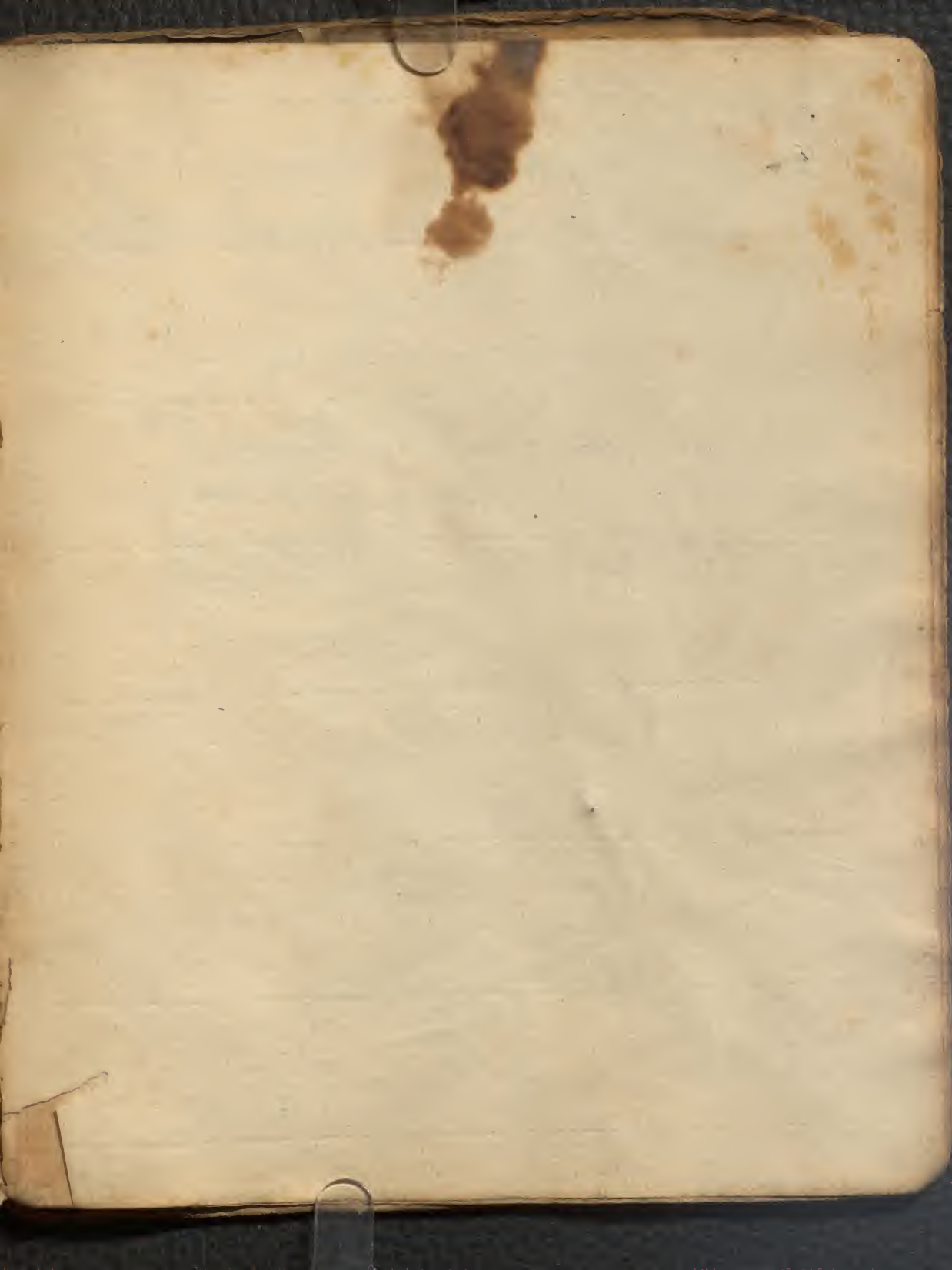


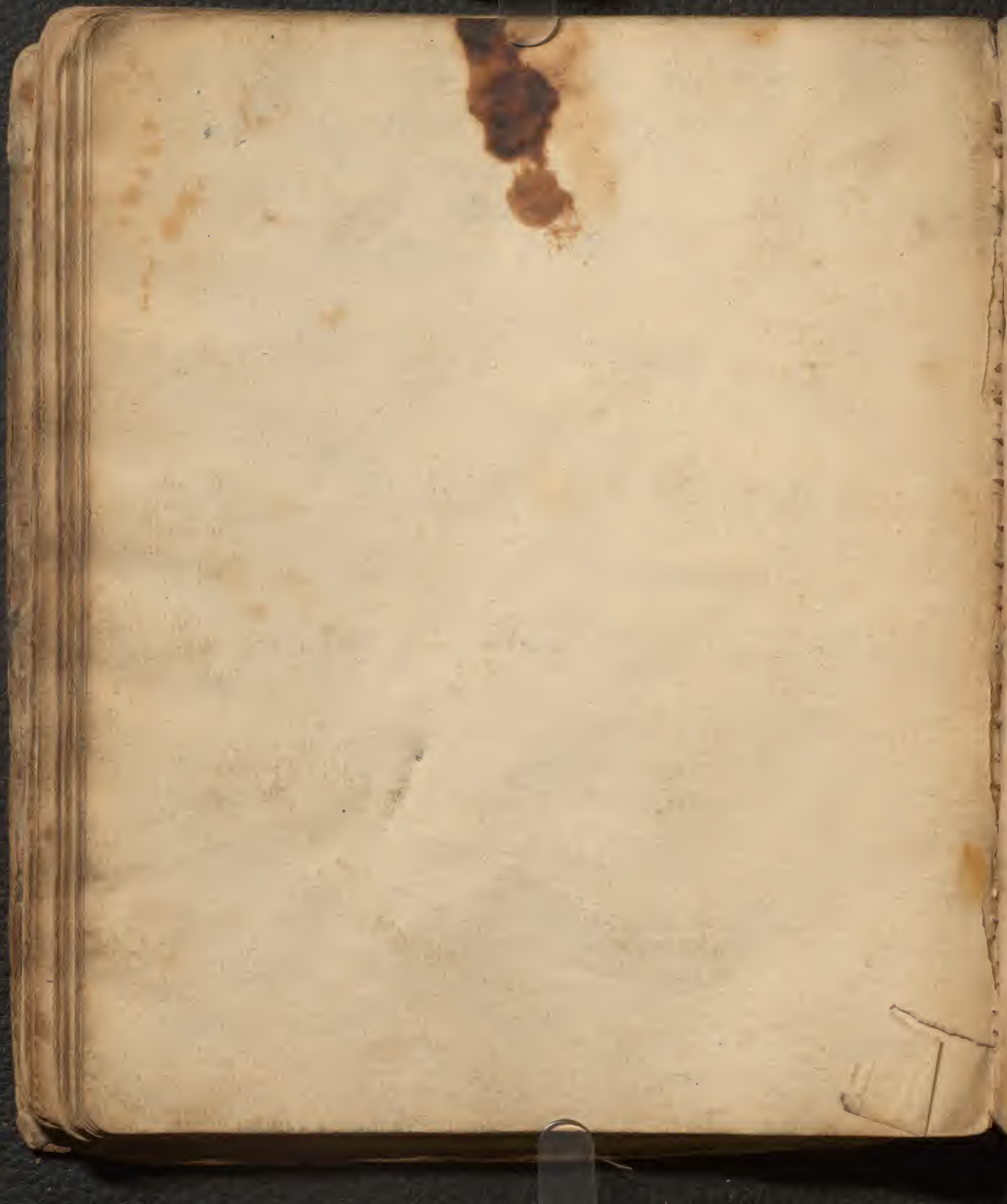






The Yellow composition for Railway Carriage-
Wheels. 200 lb Russian Tallow
70 " Palm oil
20 " Soda
50 Gallons Water





For a Horse that has swelled Legs.
To be mixed in a Mash of Bran.
Antimony, Sulphur, & Nitre each $\frac{1}{2}$ lb. ^{the} —
R^d. Boothley —

Cure for Grease in Horses Heels

Verdigris in Powder 3 $\frac{1}{2}$ (half an oz)
Good Vinegar 1 $\frac{1}{2}$ — (one Pint)
From 1 $\frac{1}{2}$ to 2 an oz. Tobacco tobacco in } W. Maud
their corn

Five grains of Rhubarb & two of Magnesia is a
sufficient dose for a child 10 months old

A Plaster I. Colash By Dr. Thomas
R^x Emplast: Thuris Comp: ℥ij.

—— Lythaepp: & Resine ℥j
m. f. Emplast: ———

An Eye Water

One Table Spoon full of Brandy.

One Dr. of Vinegar. & Two of Rose Water.

Table of Characters

℔	stands for pounds
℥	ounces
℥	drams
ʒ	scruples
ʒ	grains
ss	half
iss	one & half
jij	one
jij	two
vij	seven & c
gt	drop

Milk Paint. To preserve wood from Wet
Shine & much
Linsed oil 2 qts
Slack & Lime 4 oz
Burgammy Pitch 8 oz
Whiting 2 oz
4 oz or as much as is sufficient
to make a consistence to lay on with a brush.

A Cement for Engine work or for joints
in Cisterns.

Boiled Linsed oil.

Litharge.

Red & White Lead.

Mixed to proper Consistency.

$\frac{1}{2}$ Ounce of Gum Benjamin

$\frac{1}{2}$ Ounce of Storax

1 Pint of Spirits of Wine.

Wash of the above with 2 Parts water & lotion to use
after shaving or for chipped face & hands —————

M.S.

A compound to Polish Mahogany.
1 gill linseed oil 1 gill Benzoin
5 oz spirits of Salt.

4167096
108890013

Godbolds vegetable Syrup.

To a pint of white wine vinees an few
pounds of the best run sugar Boil them so
till they become a snup when quite cold take
table spoonful of parouc. or one desert spoonful
Laticarium. To be take whenever the cough is
troublesome or take three tea spoonful three
or twenty four hours As the vinegar will co
Brass or Iron it should be boild in a pypkin
or vessel. I sometimes make it with Treacle
with sugar I chuse a strong coorse grain.

Lady Spencer gave £100 for this

Hooper's Pills.

Take	Iron	oz.
run Myrrh.	3	1/2
Asiatica	3	1
run Agaricium	3	1
Castor	3	4
Sulphat of Iron	3	4
Siera Pica	1	1/2
Mix		

